

The New York Times

LATE CITY EDITION

Weather: Partly cloudy, chance of snow flurries through tomorrow. Temperature range: today 30-40; Sunday 35-45. Details on page B13.

All the News
That's Fit to Print

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NEW YORK, MONDAY, NOVEMBER 22, 1976

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20 CENTS



Doctors crowding a corridor at Ebmhurst hospital emergency room early today as victims of factory explosion in Queens waited to be treated.

Queens Factory Blast Injures 45; Burn Hospitals' Capacity Exceeded

By ROBERT MCG. THOMAS Jr.

A powerful explosion ripped through a Queens chemical factory early today, injuring more than 45 workers, including two dozen with burns severe enough to exceed the city's capacity to treat them and a major strain on hospitals outside the state.

Workers suffered burns over 30 percent of their bodies not expected to live. At 2:40 A.M., there were no immediate reports. The blast blew out windows on sides of the block-long factory, and adjacent streets with pieces of machinery and other debris, and a fourth-floor area where 70 employees were working.

Inquiry Is Begun
"A miracle no one was killed," a fireman who had helped put out the fire, said. The explosion occurred at 38-30 Thompson Ave., Long Island City, is operated by American Chicle division of the Lambert Company.

A day of sifting through the investigators were not able to determine the cause of the explosion that the industrial district near the boro Bridge and touched off panic in the factory, where 300 employees working the 11 P.M.-to-7:30 A.M.

Last night, fire marshals were leaning toward the theory that dust—perhaps

Doctors Query Bypass Surgery As Aid to Heart

By JANE E. BRODY

MI BEACH — More than 60,000 men will undergo a costly, controversial bypass operation this year to coronary arteries that are clogged with the country's most common life-threatening disease, arteriosclerosis. Many, perhaps most, of these patients will undergo the risky surgery with the hope of delaying a coronary bypass operation.

Results of studies to assess the long-term benefits of bypass surgery will be available until the end of the year, when several hundred more patients will have had the operation at an average cost of \$10,000. Despite the unknowns, bypass surgery is being done more and more frequently in the last eight months and increasing numbers of patients without anginal pain or other symptoms are having clogged arteries bypassed in the hope of delaying a coronary bypass operation.

rapid growth in the face of uncertainty about the long-term benefits of bypass surgery.

KEY LEBANESE PORTS QUIETLY TAKEN OVER BY SYRIA'S TROOPS

No Resistance Is Met in Tripoli or Saida—Advance Is Halted Short of City Near Israel

By JAMES F. CLARITY

BEIRUT, Lebanon, Nov. 21—The Syrian Army completed what is expected to be the final phase of its occupation operation in Lebanon today, meeting no resistance as it took control of Tripoli and Saida and the highways leading from Beirut to those two port cities on the Mediterranean.

With the control of Saida, 25 miles south of Beirut, and Tripoli, 60 miles north, the Syrians now dominate the country except for a strip of land roughly 15 miles wide along the Israeli border in southern Lebanon. The Syrians are acting as the deterrent force designated by Arab nations to end the 19-month civil war.

Although civilians and Palestinian guerrillas in the port city of Tyre, 15 miles north of Israel, said they had expected the arrival, the Syrians had not reached there by mid-afternoon. They halted their advance about three miles south of Saida at the oil refinery near the town of Zahrani.

Closeness of Israel Cited

The conspicuous absence of Syrians in Tyre today was explained by the commander of the Palestinian guerrillas in the ancient port. The commander, Abu Kiwan, said he had been told to expect the Syrians and a contingent of As Sa'iqah, the Syrian-dominated Palestinian guerrilla group.

The commander, in a building with a commanding view of the port guarded by men with heavy machine guns, said that he thought few regular Syrian troops would come to Tyre because of its nearness to the Israeli border. He said he thought the "red line" that Israel has insisted Syrian troops must not cross in Lebanon was at a bridge over the Litani River, where it flows into the sea about three miles north of Tyre. The spot is 18 miles north of the Israeli border.

The guerrilla chief acknowledged that the absence of the Syrians left Christian rightist militiamen in control of a military

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Youngsters climbed aboard a Syrian tank in Tripoli, Lebanon, yesterday as residents welcomed troops of the Arab peacekeeping force into the city.

Six Hold Up Regency Hotel

By EMANUEL PERLMUTTER

Six conservatively dressed and courtly robbers herded 24 guests and five employees of the Regency Hotel on Park Avenue into a lounge yesterday morning and punched out the locks of 41 safe-deposit boxes, stealing many thousands of dollars in cash, jewelry and other valuables.

The exact worth of the stolen goods was still being tallied last night, but investigators estimated that \$200,000 worth of goods, at the very least, had been taken by the six robbers. One was dressed in a tuxedo, and all were believed to be wearing wigs. One of the plundered boxes alone was reported to have held \$100,000 worth of jewelry owned by a woman identified as Roudabek Alam, the daughter of the Minister of Court of Iran. The robbery at the luxurious hotel near 61st Street was similar, in execution to

Continued on Page D6, Column 3



Mayor Beame commenting on the city's fiscal problems at Gracie Mansion yesterday. Despite the new crisis, his mood was relaxed and cheerful.

NEW 8-INCH NAVY GUN TERMED INACCURATE

G.A.O., in Letter to Rumsfeld, Asks Delay in Production Schedule

By JOHN W. FINNEY

WASHINGTON, Nov. 21—The Navy is proposing to spend more than \$700 million producing a new eight-inch gun that the General Accounting Office contends is so inaccurate at longer ranges that it would use up all its ammunition before hitting a target.

In a recent letter to Defense Secretary Donald H. Rumsfeld, the General Accounting Office, which is the investigative arm of Congress, urged that a production decision be delayed until questions about the effectiveness and accuracy of the gun can be resolved.

The Navy denies that the new gun is inaccurate and intends to proceed with production of the weapon for its newer destroyers and cruisers. A production decision is scheduled to be made by the Chief of Naval Operations executive board on Dec. 7.

Restoring Bombardment Power

For the Navy, the new lightweight, automated gun is an integral part of its plan to restore some of the bombardment power of its surface warships, particularly against shore targets.

In recent years, as the Navy became preoccupied with missiles, the gun has been demoted as the principal weapon of its warships to the point that some Pentagon critics laughingly refer to the newer classes of ships as "gunless wonders." Most of the Navy's warships now carry one or at most two rapid-firing five-inch guns, which is the same caliber used by destroyers in World War II.

To correct what the Navy has begun to recognize as a shortcoming in its ships'

Continued on Page A14, Column 3

INSIDE

Carter Urges Brotherhood

Jimmy Carter, who will conter today with President Ford, stood in his pew in the Plains, Ga. Baptist Church and pleaded for brotherhood. Page A21.

Quebec Leader in Pledge

Quebec's new Premier pledged to keep the province within Canada unless a popular referendum decides for independence. Page A2.

Giants and Jets Lose

The Giants and Jets resumed their losing ways yesterday. The Denver Broncos edged the Giants, 14-13, and the New England Patriots routed the Jets, 38-24. Page B7.

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CARTER AND SIMON WILL DISCUSS CRISIS IN CITY FISCAL PLAN

BEAME CONFIDENT AFTER TALKS

Mayor Says 3 Levels of Government Are Working Together to Solve New Financial Problems

By MAURICE CARROLL

Mayor Beame said yesterday that President-elect Jimmy Carter had promised to discuss New York City's revised fiscal crisis—the court-ordered obligation to repay \$1 billion in short-term debt—at his meeting today with Treasury Secretary William E. Simon.

Mr. Beame spoke with both men after cutting short a visit to Israel and hurrying home when the state's highest court voided a moratorium on the repayment, which was a key element in the plan to refinance the city's short-term debt.

He said that Mr. Carter had "expressed great interest and sympathy" and said that he would "do everything he could to help with this situation."

Unlike earlier chapters in the municipal money drama, this time, Mr. Beame said at a relaxed and cheerful news conference, "it's a heartening thing that all three levels of government are working together... the reaction has been sympathetic."

Moratorium Key Factor

A year ago, when the financial community's refusal to continue refinancing the accumulation of debt had New York City teetering on the brink of bankruptcy, there was gloom and uncertainty and political jockeying among the various branches of government.

But a fiscal patchwork was devised with a moratorium on repayment of \$1.6 billion in short-term debt as its centerpiece. Holders of \$1 billion of that amount declined to accept a legislative-ordered trade for Municipal Assistance Corporation bonds and one lender—the Flushing National Bank—sued to get its money. On Friday, the Court of Appeals ruled that the Legislature had been wrong. The \$1 billion must be repaid and a suitable plan must be worked out for repayment, the court said.

Yesterday, the effort to refashion the financial plan began in a mood of calm and confidence. Mr. Beame held his news conference, then headed into a series of meetings at Gracie Mansion with representatives of Mr. Carter, Mr. Simon and the M.A.C.

Last night, the Mayor called the members of the Board of Estimate and the leaders of the City Council to Gracie Mansion for a 90-minute briefing on the situation. Afterward, a spokesman for Mr. Beame said that the meeting had been called to "keep up a sense of urgency," and that a "feeling of some optimism" had prevailed.

Among the day's developments were the following:

Mr. Beame said that whatever new fiscal package was fashioned would not involve new city taxes or new, drastic cuts in city services.

Felix G. Rohatyn, the M.A.C. chair-

Continued on Page D14, Column 1

Historic Mansion In Pocantico Hills Dedicated by Ford

By LENA WILLIAMS

POCANTICO HILLS, N. Y., Nov. 21—President Ford played golf, attended church and dedicated a Victorian stone mansion on the sprawling Rockefeller family estate here today as a national historical landmark.

Relaxing on the 3,500-acre estate as weekend guests of Vice President Rockefeller, the President and Mrs. Ford made only one public appearance, attending a quiet service at the nondenominational Union Church in Tarrytown.

The President played morning and afternoon rounds of golf with the Vice President and his two brothers David and Lawrence on the private course on the estate grounds.

And in a brief private ceremony, Mr. Ford presented a bronze plaque to the three Rockefellers to dedicate Kykuit, the 14-room mansion built 73 years ago by their grandfather, John D. Rockefeller Sr., as the centerpiece of the family estate.

"I am happy to be here today to designate this mansion as a landmark and to acknowledge a great humanitarian and philanthropist," Mr. Ford said during the ceremony, which was attended by Mrs. Ford and other members of the Rockefeller family.

The estate was officially designated a landmark last May 11 by Interior Sec-

Continued on Page A18, Column 3



President and Mrs. Ford with Vice President and Mrs. Rockefeller after services at Union Church in Tarrytown, N.Y., yesterday. The Vice President and Mrs. Ford carry cakes bought at bake sale after service.

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Independence Referendum Promised by Quebec Leader

By HENRY GINIGER
 Special to The New York Times

MONTREAL, Nov. 21—René Lévesque says that the new provincial government he will establish in Quebec next Thursday will respect its commitment to govern within the present federal structure, but that it does not expect Canada to oppose by force any majority will for the independence of the province.

In an interview, Mr. Lévesque, who led the Parti Québécois to victory in legislative elections last Monday, said that as Premier he would run a provincial government until such time as Quebec's population decided, in a referendum, whether it wanted independence or not. "If it is no, we have a four-year mandate and that will be it until the end of the mandate," he said. "If it is yes, then we will have the necessary pressure for final negotiations because I don't see Canada—I have too much respect for Canadian democracy—holding by force a very well identified population saying 'We want out.'"

Mr. Lévesque acknowledged that at the moment a majority of Quebec's population was against independence, although he insisted that the minority in favor was growing. He said he believed that good government by the Parti Québécois would help to turn the majority the other way. But he added that "good government is an objective in itself."

'Arrogant Federalism' of Ottawa

A short, ascetic-looking man with wispy gray hair, Mr. Lévesque spoke quietly and in easy, colloquial and virtually unaccented English, of his hopes for an independent Quebec living in association with the rest of Canada on a basis of equality, able to promote its French identity and to develop free of the "paralyzed federalism or, worse than that, the arrogant and over-centralized federalism" of Ottawa.

The principle of seeking, in about two years, a popular mandate on a referendum through referendum was inserted in the party program two years ago. Mr. Lévesque said that the promise of a referendum had helped the party overcome the campaign tactic of its chief rival, the Liberal Party, which sought to portray the Quebec election that brought Mr. Lévesque to power as a choice between separation and a Liberal government.

But the separatist program also called for the government "to set immediately in motion the process of accession to sovereignty." This would be done through a law authorizing the government to negotiate with Ottawa for the transfer of power to Quebec.

Mr. Lévesque acknowledged that the simultaneous commitments to a referendum and to immediate independence moves created an "awkward" situation that would have to be reconciled. He indicated that this would be done through a Quebec assembly resolution reaffirming and making concrete the objective of independence.

He pointed out that every Quebec government for the last 30 years, including Liberal ones, had been trying to negotiate with Ottawa on the transfer of powers in such fields as taxation, immigration and social welfare "because these powers are all tied to the promotion of a minority that also happens to be a nation from our point of view."

But, he went on, Quebec governments have always run into, and more than ever with Prime Minister Pierre Elliott Trudeau, "a wall of paralyzed federalism."

Talks With Ottawa to Go On

Such negotiations will continue, Mr. Lévesque said, rejecting the idea that a referendum was required before the talks could go on. "We don't need a mandate," he said. "We inherit it."

Although he appeared dubious that his government would get more out of Ottawa than past ones have, Mr. Lévesque made no specific mention of a unilateral declaration of independence in the event that talks failed. Such a move is explicit, however, in the party's program. The same law that would authorize the government to seek agreement with Ottawa would also authorize it, "in the case where it would have to proceed unilaterally," to assume "the exercise of all powers of a sovereign state, making sure in advance of the support of the Quebecers through a referendum."

Provincial Finances a Concern

Mr. Lévesque said his immediate worries were the financial and budgetary situation. He is inheriting a deficit of close to a billion dollars. He said that his government would seek to reapportion expenditure to make a start in fulfilling the party's social welfare program, but he barred a social revolution "because we cannot afford it." In the long run, he said, Quebec will seek to bring home not only political power but economic power as well.

He said he had concluded 10 years ago that "there is no halfway house between federalism and self-government."

"You can't be half in and half out, and the problem is that what we used to call special status is unfeasible in an old-fashioned federal structure," he said. In his view the future lies in economic association "because I do not see the Canadian version of federalism loosening up enough in any way to give a decent and respectable framework for what we seek as our national affirmation."

Revolutionary State Rejected

Mr. Lévesque said that he would have meetings with United States and Canadian business leaders and appeal to them to judge his new government on the facts. He denounced as ignorant or hostile charges that he was planning to establish another Cuba or Chile. "This has nothing to do with reality. Quebec will not be revolutionary in the sense of being tied to some foreign bloc or interest. It is just screwy to think that way."

Mr. Lévesque was reluctant to pin an ideological label on his party, but he agreed that it could be described as social democratic and expressed admiration for the social democratic governments of Sweden.

He outlined some of the major policies and attitudes that the Parti Québécois will seek to apply to assure the ascendancy of the French majority, stressing immigration and the economy.

He said that he would seek an "immigration policy that we control as a majority without discrimination on the basis of race or creed—because we are not a primitive tribe." He added: "I think Quebec is moving toward a more democratic outlook than ever before, but with an immigration policy that has a selectiveness that any small country would apply."

Most of the immigrants coming to Quebec have been Italians, Greeks and Portuguese—with only a minority of French-



United Press International
 René Lévesque

speakers from Europe, North Africa and Haiti.

Mr. Lévesque said that if the province could select and prepare immigrants—preferably from countries as culturally close as possible to itself—for life in the society here, integration would be easier.

'We Will Fade Away'

A declining birthrate along with the effects of immigration causes concern. "All the demographers have been telling us that if something definite isn't done—and it has to be civilized—then we will eventually fade away like the Acadians in the Maritime Provinces or the Cajuns in Louisiana," he said. "We're sure as hell not going to let that happen."

He also stressed economic policy. "We will carry out developments with all the tools we have and with more emphasis than ever on self-development: on our own potential, our own enterprise, our own resources and our own competence to build. We will use all the legitimate tools we have and create others if need be."

"Foreign investment has to be taken into account," Mr. Lévesque said. "It has always been here very substantially, particularly from the United States, and in many ways it has been essential to our development. It has to stay and I see no reason why it couldn't stay as long as it is profitable. But we will not count on it with the kind of begging attitude that was too often the case in the past."

Mr. Lévesque said that the growth of savings in Quebec had created a strong base for capital building. "A lot of that money isn't even channeled toward our development because we have never had real control over the development process," he said.

"There will be, when the funds are available and the circumstances are favorable, some repatriation of economic control," Mr. Lévesque said. "The only example we have given in the program is asbestos."

"We are the first world producer and I have to say without mincing my words that they have done a lousy job for our own people and for our development. There are about a half a dozen companies that have not treated the people who work for them well and have not done the development job we think should have been done with such a basic resource and—it is a well-known part of our program—we think we should eventually get control back."

Mr. Lévesque also mentioned forest resources that are publicly owned but are worked by private companies through renewable concessions. He said examination and reorganization of all the existing concessions would be accelerated.

He also said that fields affecting culture—communications and publishing—should be tied to Quebec ownership whether public or private.

Although Mr. Lévesque referred frequently to the party program, he remained silent on one aspect of it that could seriously affect relations with the United States. The program of the party calls on an independent Quebec to withdraw from the North Atlantic Treaty Organization and from joint Canadian-American defense programs in the interest of a "pacifist" foreign policy.

HUSSEIN TRAVELS TO SYRIA ON AN UNANNOUNCED VISIT

DAMASCUS, Syria, Nov. 21 (AP)—King Hussein of Jordan paid a surprise visit to Syria today to confer with President Hafez al-Assad of Syria. The King departed after eight hours without any official word on the nature of the talks.

There was speculation that the talks may have dealt with Lebanon, where large Syrian armored forces swept into Saïda and Tripoli today. Syrian troops make up the bulk of the Arab peacekeeping force being deployed to halt Lebanon's 19-month civil war.

The most likely Lebanon-related problem facing King Hussein and President Assad would be deciding what to do if Israel reacts to the presence of Syrian troops too close to the Israeli-Lebanese border.

With the entry of Syria's forces into Saïda, 25 miles south of Beirut, and Tripoli, 60 miles north of the capital, the only part of Lebanon where the Syrians have yet to assert control is the southernmost region next to the Israeli border.

This is potentially the most explosive area because Israel is believed to have threatened to react militarily if the Syrians cross a line formed by the Litani River.

Before the outbreak of the Lebanese war, the Israelis referred to the area as Fatahland—after the Al Fatah guerrilla group headed by Yasir Arafat. The Palestinians used the region as a military base for raids into Israel.

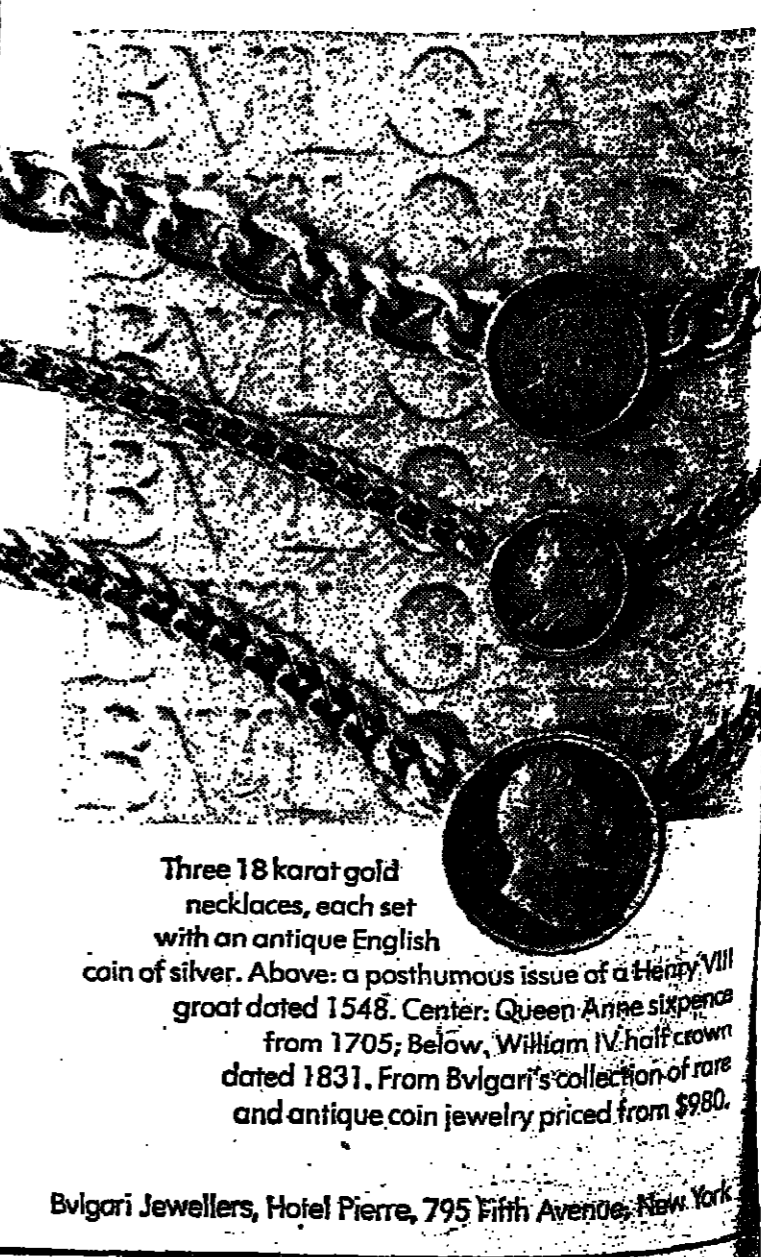
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مكتبة الشعب

Senator Finds Fear at Camp for Rhodesian Refugees

By JOHN F. BURNS
Special to The New York Times

CHIBAVAVA, Mozambique, Nov. 21—Fears engendered by Rhodesian strikes into Mozambique were starkly apparent yesterday when Senator Dick Clark, Democrat of Iowa, journeyed through the lushly vegetated bushland of west-central Mozambique to visit the largest of three Rhodesian refugee camps.

"As soon as you arrived, many of our people ran into the bush," said Richard Moyo, aged 24, formerly a conductor on buses running between Salisbury, the Rhodesian capital, and the border town of Umtali. He told Senator Clark that visits to the camp had been followed on three recent occasions by low overflights of Rhodesian jets.

Fears of an attack have beset the 14,000 residents of Tronga Camp, about 25 miles from the border, since Rhodesian forces struck at the Nyazonia Camp, about 100 miles further north, on Aug. 9.

The Rhodesians, charging that the camp was a guerrilla training base, estimated that they killed at least 350 people.

Rhodesian Charge Disputed

The Mozambique Government, supported by the United Nations High Commission for Refugees, maintained that the residents of the camp were civilians with no operational connections to the Zimbabwe People's Army, the guerrilla force operating from bases in Mozambique. The authorities here put the death toll at 673.

Senator Clark, chairman of the Senate's Subcommittee on African Affairs, visited the camp west of here as part of a six-week, 11-nation tour of central and southern Africa.

As he toured the straw-thatched huts set in a dusty clearing above the Buzi River, he pledged to work for increased United States and United Nations aid to the refugees.

"It's a very tragic situation," he told aides and journalists who accompanied him. "The people here are living in the most difficult circumstances I've ever seen. I think for once you've got a situation where a few hundred thousand dollars could really make a significant difference."

U.N. Helps Run Camp

The camp, which houses about half of the 29,000 Rhodesian refugees in Mozambique, is run by the local authorities with the assistance of the United Nations.

The residents, mostly young men 15 to 25 years old, receive two meals a day, mostly corn meal and reconstituted milk. There are two Mozambique doctors, but disease, especially malaria, is said to be prevalent.

Mr. Moyo, briefing Senator Clark over the blare of Joe Cockers' recording of the Beatles' "A Little Help From My Friends," relayed over the guerrillas' Radio Zimbabwe, said there was an urgent need for more food, medicine and educational material.

He said pupils at the rudimentary schools operated by the refugees must write on the ground for lack of pencils and paper.

As the Senator toured the long low huts, many residents were catnapping on the ground. Several hundred were swimming in the muddy waters of the river, apparently unconcerned at the threat of crocodiles. He said there, older men were stirring 50-gallon drums set over wooden fires, preparing the evening meal of corn.

Corn and Cabbages Planted

The refugees, who began arriving at the camp 13 months ago, have planted their first crop of corn. At the river's edge, rows of cabbages are maturing.

A makeshift soccer field has been established in the clearing. But most of the residents seem to pass their days sitting beneath the eaves of the huts, too dejected, many residents were catnapping on recreation.

Mr. Moyo said that most of the refugees had fled Rhodesia because of hardships brought on by the war or ill-treatment at the hands of government troops. He said he had decided to flee across the low barbed-wire fence to Mozambique after a beating by troops who discovered guerrillas riding on his bus, although he said he had not been aware that they were members of the anti-government force.

A major question hanging over the refugee camps is whether they are being used for guerrilla recruitment and training, as the Rhodesian Government of



Townspeople waving to Syrian troops as they entered the southern Lebanese port of Saida yesterday

Syrians Occupy 2 Lebanese Ports

Continued From Page A1

Some along most of the southern coast effectively separating the Palestinians who are now returning north from the Israelis. There is about 10 miles in the security zone generally controlled by the Syrian and leftist Lebanese.

Next Move Left to Arafat

How the guerrillas expected to raid across the border against the Lebanese rightists and in the north by the Syrians, the leader said, with a struggle. "That is Abu Amar." That is the nom de guerre of Yasser Arafat, the leader of the PLO Liberation Organization.

Whose occupation force represents other Arab nations, is anxious to avoid a military confrontation along the Lebanese-Israeli border, he said. There is increasing sentiment in Arab and Western capitals and now for a re-opening of the Geneva talks to seek an overall Middle East settlement.

Were Greeted With Jubilation

In Lebanon, the leftist leader Kamal Murr, whose militia force was severely weakened by the Syrians in battles several months ago, has said that if Syria did not enter southern Lebanon, his forces would consider doing so. Those forces were evident in the area between Tyre and Sidon today.

Lebanese leftist and Palestinian forces at Tripoli had been surrounded for eight months by rightist militiamen who control the surrounding countryside. The Syrians, according to Western newsmen, were greeted there today with jubilation.

Shots, fired in the air to celebrate the arrival, reportedly wounded a dozen people. Last night the leftists in Tripoli and the rightists in the nearby hill town of Zghorta—the stronghold of former President Suleiman Franjeh—exchanged artillery fire.

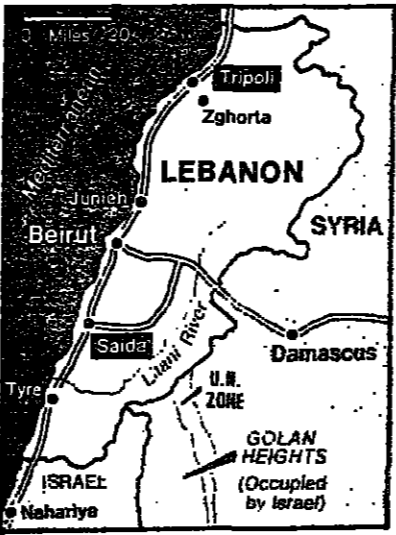
In Saida, where the Syrians were met last June by heavy resistance when they tried to storm the leftist-held city, the reception was friendly but not wildly enthusiastic. A Syrian tank was parked in General Abdel Nassef Square, in the center of the city, and at least 20 armored personnel carriers with machine guns and cannons were posted elsewhere around the port.

Confidant Sarkis Appeals for Aid

In a broadcast speech tonight, the eve of the 33d anniversary of Lebanese independence from France, President Elias Sarkis said: "The Arab peacekeeping force is doing its duty in the various Lebanese provinces and has imposed security wherever it has been deployed with the cooperation of all sides."

The speech, recorded yesterday before the Syrians began their move this morning, added that "we are now clinging to security even before bread—we shall not allow security to be disregarded, for that is our first issue."

The President spoke of efforts he said he would make toward reconstruction of Lebanon and of assistance from the rest of the world. "We have great hope that



Syrian forces in Lebanon took control of Tripoli and Saida.

they will all hasten to our aid," he said. "We shall move fast, firmly and wisely." Lebanon's "energetic diplomacy and our emigrant emissaries," he said, will create "an image of the new Lebanon."

The President spoke generally of efforts he said he would make toward the reconstruction of Lebanon, and assistance from the rest of the world.

"We have great hope," he said "that they will all hasten to our aid. We shall move fast, firmly and wisely. Our energetic diplomacy and emigrant emissaries will convey an image of the new Lebanon."

"The President also said he would work for a new political formula under which the Christian and Moslem populations of the nation could live peacefully together, but he gave no details.

Lebanon Is Shelled From Lebanon After Long Lull

Special to The New York Times

BEIRUT, Nov. 21—Rocket attacks were renewed this weekend in Lebanese territory after a respite that lasted more than a year. The long lull had generally been attributed to the preoccupation of Palestinian guerrillas with the civil war.

On Friday night, an Israeli military patrol was ambushed along the border's security fence at Zarit. Military headquarters said that a single rocket-launcher had fired on the soldiers, who returned the fire. No Israeli casualties were reported today or Friday.

Lebanese Still Crossing Fence

Meanwhile, Lebanese continued today to pass through openings in the security fence, for treatment at Israel's three border infirmaries and for work. However, the number coming to work has declined. Israelis were told that the absentees were guarding their villages against the Palestinians' possible return.

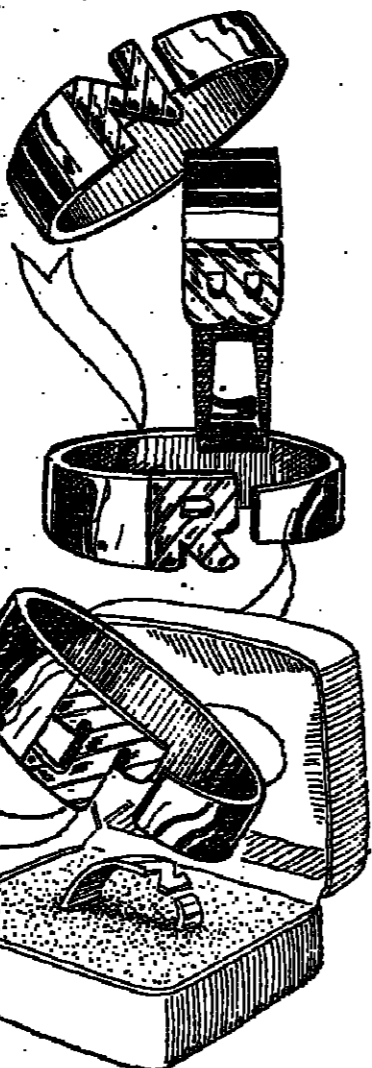
At a Cabinet meeting today in Jerusalem, Defense Minister Shimon Peres reportedly said that tensions could increase if Syrian forces spreading through Lebanon were to reach the Israeli border. The Israelis, he said, will not agree to the presence of "foreign troops" there.

Officials here believe the Syrians want a period of calm on the border while they consolidate their position in Lebanon. Their agreement to extend the mandate of the United Nations peacekeeping force on the Golan Heights, without demanding concessions, was taken here as an indication of their desire for a period of tranquillity.

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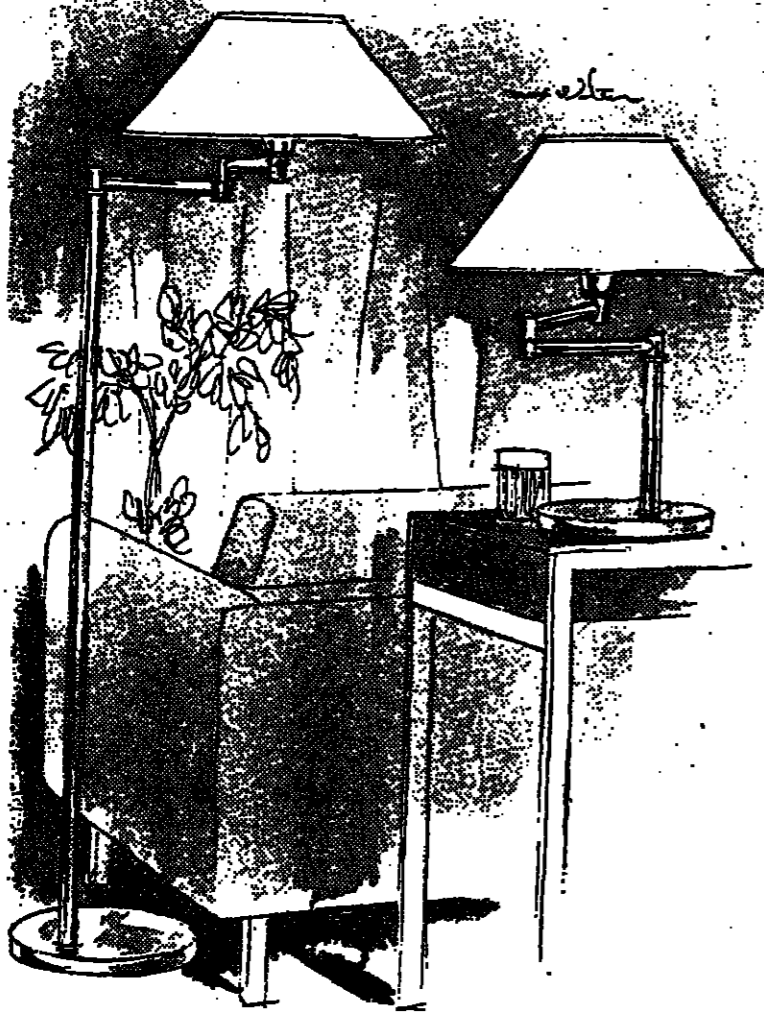
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Darwin Aid Funds Called Misspent

DARWIN, Australia, Nov. 21 (Reuters)—The Mayor of Darwin, the city in northern Australia devastated by a cyclone on Christmas Day 1974, said today that much of the \$8.5 million raised internationally for the victims had been either gambled away or spent on drink.

"I know that's a hard and nasty thing to say to people who have given money—but those are the facts," Mayor Ella Stack, deputy chairman of the now-defunct Cyclone Tracey Relief Fund, said. Dr. Stack said that a lot of the money paid in direct grants to Darwin residents had gone to people who were not in real need, and that "some people cheated, some people gave false names."

"There was considerable waste—there always will be in this sort of situation," the mayor said.

"But the trust fund spent \$5.5 million of its \$10 million in direct grants and a vast proportion of that money was wasted—much of it either bet away or spent on drink."

The use of the fund has become a political issue in Australia following the assertion last week by Maj. Gen. Alan Stretton, the head of the country's natural disasters organization, that relief funds had been diverted to civic projects, including a cultural center.

In his book, "The Furious Days," about events that followed the cyclone, General

Stretton criticized former government ministers, the armed services and the Darwin authorities.

Prime Minister Malcolm Fraser later told Parliament that General Stretton had acted with "great impropriety" in criticizing people a significant time after the event.

The Minister for the Northern Territory, Evan Adermann, is to fly to Darwin tomorrow for talks with local leaders that are expected to cover the latest disclosures on how the relief money was spent.

Sadat Reported Trying to Spur Carter to Give Mideast Priority

President Anwar el-Sadat of Egypt wants President-elect Jimmy Carter to give the Arab-Israeli conflict priority handling, Time magazine reports in its current issue.

The magazine quotes Mr. Sadat as saying in an interview: "I have heard that Carter has promised to take some action next spring, which is more or less the timetable I advised. But I do think the Middle East should be given priority."

"We have been delayed twice already—once by Watergate and again by the American elections," the quotation went on, adding, "I think we have shown that we are patient, but this problem should not be unduly delayed."

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Ministers Win in French Election Giving Boost to Government

By FLORA LEWIS

Special to The New York Times
Nov. 21—Three of four ex-gained their Assembly seats on runoff today, restoring once among supporters of the after bleak predictions. If they were running against r last week's first round. And rard Ducray, who was Secre for Tourism and a member t Valéry Giscard d'Estaing's Republican Party, was eated by a Socialist, André o the Rhône district. Mr. Pou- 53 percent of the vote to r Mr. Ducray. chille-Pouid, former Secretary Posts, defeated a left-liberal Parliament. Gabriel Perronet, eary of State for Public Af- against a Communist, and Ber- inau, an independent Republi- former Secretary of State for air, also won against a Com- in widely dispersed districts, end of a week of sharp polit- among pro-Government of polls showing a further popularity of President Val- d'Estaing. produced no startling oning today and last Sun- districts showed a continu-

ing rise in the strength of the opposition Socialists. The Gaullists have also done relatively well, winning their two contests outright last week. In terms of personalities and lines of force, French politics was focusing increasingly on ex-Prime Minister Jacques Chirac, about to launch an intense campaign to expand his Gaullist party, and Socialist leader François Mitterrand, whose group has been gaining from both the center and the far left as his Communist allies slip backwards. Chirac's New Strategy That left President Giscard d'Estaing in trouble, with his own loyalists confused and the Gaullists apparently intent on disregarding him and reasserting their own claim to power through their strength in the Legislature. An important Assembly official said last week that Mr. Chirac's new strategy was to stress what he calls the "parliamentary majority"—where the Gaullists have the largest bloc—and ignore what Mr. Giscard d'Estaing calls the "presidential majority," the sum of the bickering and feuding groups who oppose the opposition. That inverted phrase, substituting for the normal description of the pro-Government coalition, reflected the intensity of neutral disaffection among Government parties, although most fringe insiders did not think it had reached a point where

it might bring down the Cabinet and provoke early elections. The rivalries between Gaullists and other coalition members have come to focus on three issues. They are ratification of an agreement to amend the charter of the International Monetary Fund, reducing the role of gold that the late President de Gaulle upheld as the value measure of world currencies; a ratification of the Common Market agreement for direct election of the European parliament by 1978, and designation of the Government's candidate in elections for the first mayor of Paris next spring. A test of strength has emerged between the Gaullists and the President on these issues. Whichever side is forced to back down will lose standing, and a subtle shift of power is expected to result. The hostile maneuvering within the

Government's coalition looked all the more spectacular to French political observers because of the quiet contrast on the left. A year ago, when the Communists realized they were becoming the weaker partner in their alliance with the Socialists, they started a series of fierce attacks on Mr. Mitterrand. He refused to reply, and the left's coherence was restored, at least on the surface. Now, with an even greater slippage, the Communists have held their fire and renewed their pledge of joint action with the Socialists in this year's municipal elections and in key legislative elections due in 1978. That has been widely regarded as a sign that they hope to win and enter the Government, and that they have given that goal higher priority than their old claim of being the leaders of the left.

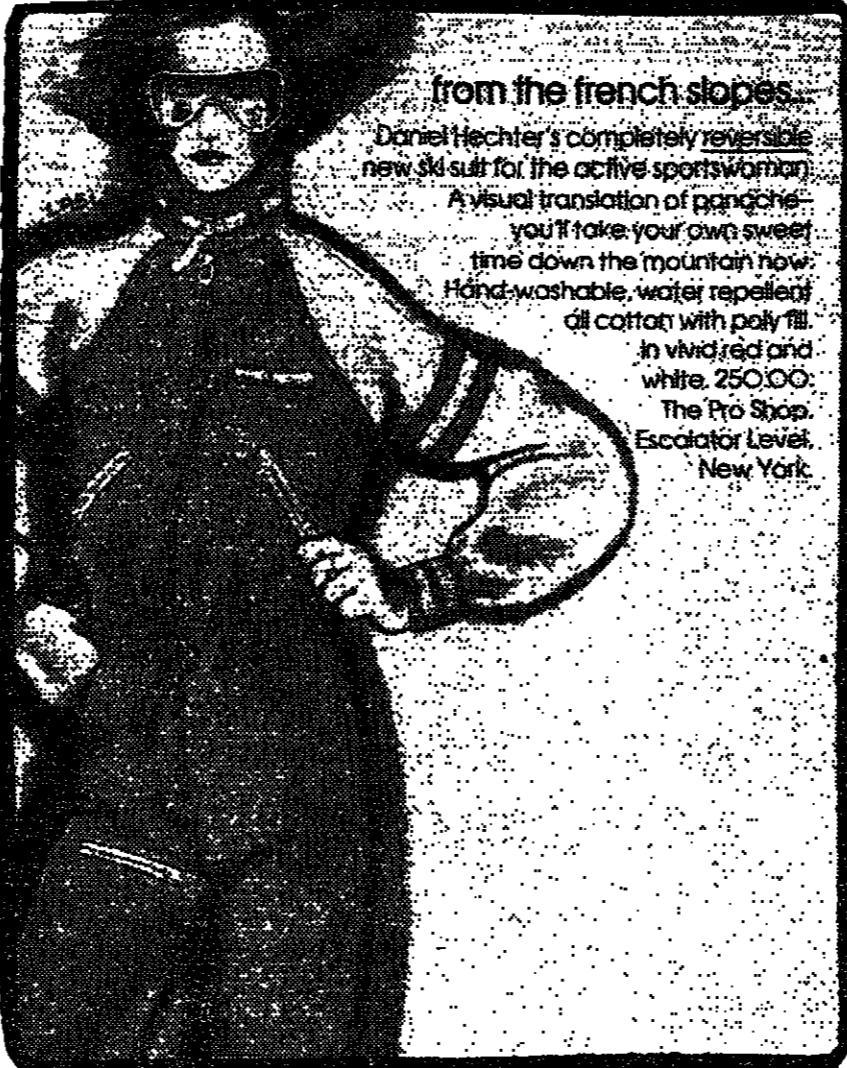


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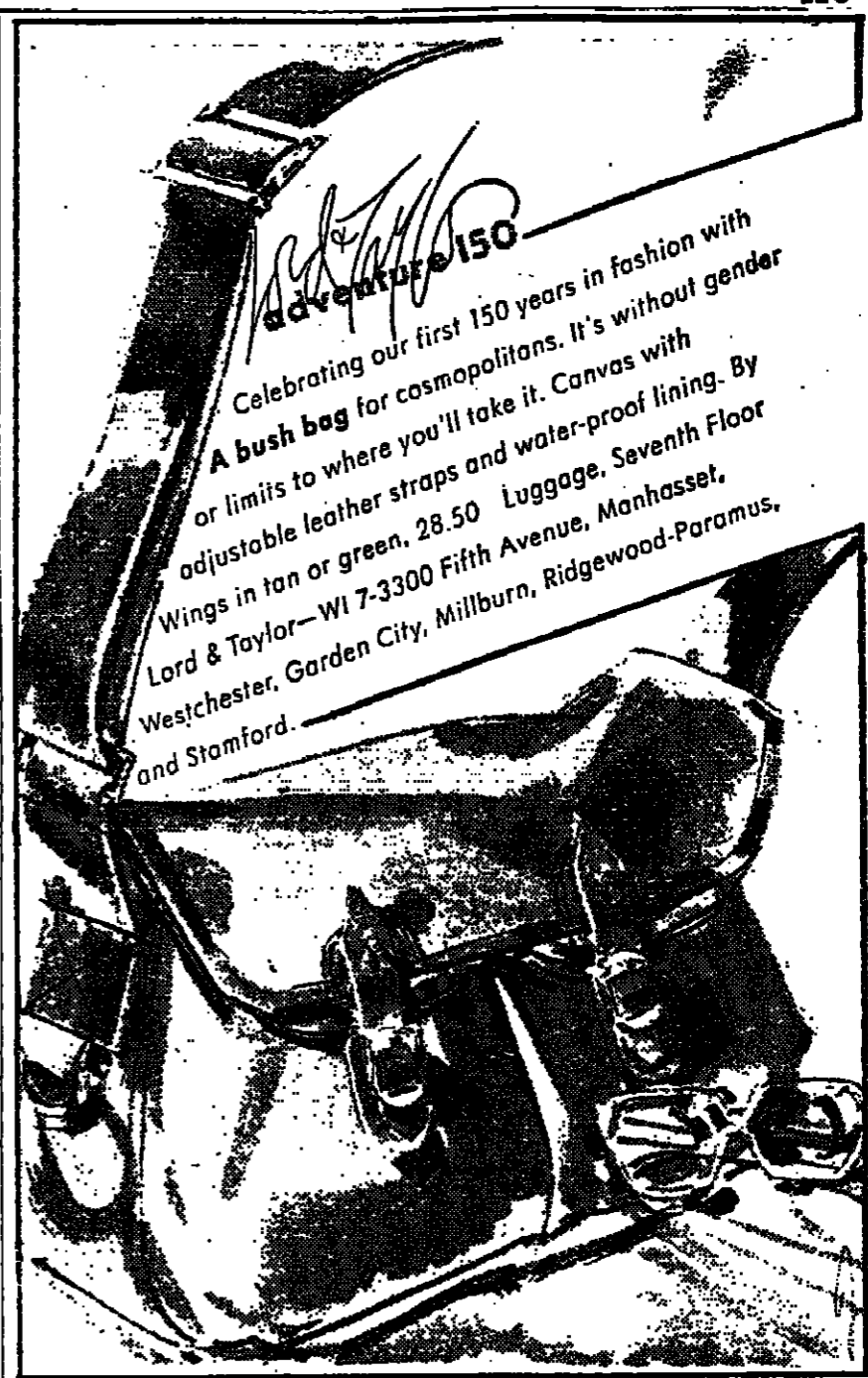
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Curbed U.S. Tour of Europe Ending

By MALCOLM W. BROWNE
Special to The New York Times

BELGRADE, Yugoslavia, Nov. 21—A commission of the United States Congress, checking progress toward relaxation of tensions in Europe, is ending its tour of Europe after having been barred from all Communist-ruled countries except Yugoslavia.

Representative Jonathan B. Bingham, Democrat of the Bronx, said here that the commission had also been barred by Rumania at the last minute. Three weeks ago, the Rumanian Government gave its assent to the Congressional visit but then withdrew it, saying that the members of Congress would have been welcome as individual visitors but not as "commissioners."

The commission was created last year as a legislative agent to check on how the agreement reached in Helsinki by the 1975 Conference on Security and Cooperation in Europe was being carried out.

The agreement, signed by nearly all European nations and the United States and Canada, primarily served to ratify the national borders created at the end of World War II.

The Soviet Union had long campaigned for such an agreement, and the convening of the conference in Helsinki was widely regarded as a major success for Soviet diplomacy.

The United States was among the nations in the West that bargained for concessions from the Russians in return for participation. Chief among these were provisions calling for greater freedom for people and information to travel between East and West.

A second meeting of the signing nations is scheduled to be held in Belgrade next year.

The 15-member commission, headed by Representative Dante B. Fascell, Democrat of Florida, has six members each from the Senate and House of Representatives. Three observer members representing the Departments of State, Defense and Commerce were also named to it.

But to the consternation of some Congressional members, the Administration members were enjoined by Secretary Henry A. Kissinger at the last minute from accompanying the group to any of the countries where information was being gathered, Mr. Bingham said.

Meanwhile, the diplomatic missions of nearly all West European nations and the United States in Communist capitals are attempting to keep a record of Communist moves to carry out the terms of the Helsinki agreement.

Particular attention is focused on the number of people permitted to emigrate from Communist countries; for example, Jews from the Soviet Union. "We believe the Soviets and their allies are going to come very well prepared to Belgrade next year themselves," a member of Mr. Bingham's staff said.

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**Is Sought
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Uruguay Jails**

JUAN de ONIS
The New York Times

RES. Nov. 21—The United Nations Commission for Refugees said today that the military government of Uruguay has turned up in Uruguay two large abductions of political refugees living in Uruguay in July and another early out 60 persons disappeared

in the two incidents. Fourteen of them have been identified by an Uruguayan armed forces communiqué of Oct. 28 as subversives now in detention in Uruguay. The United Nations commission, which has its headquarters in Geneva, has taken a special interest in the 20,000 refugees from Chile, Uruguay, Bolivia, Paraguay and Brazil who had fled to Argentina for political reasons before the military seized power here in March. The security of these refugees, many of whom had left-wing political affiliations in their home countries, has been exposed to the combined repression of Argentine security forces and the intelligence forces of their own countries, which are allowed to operate here. Early this year Uruguayan military intelligence officials became concerned

about the activities among the refugees here of a so-called Worker and Student Resistance Organization that maintained contacts with union groups, students and other people in Uruguay opposed to the regime. After the military ousted President Isabel Martínez de Perón on March 24, a former Uruguayan Senator, Zelmar Michelini, and a former president of the Uruguayan Chamber of Deputies, Hector Gutiérrez Ruiz, were kidnapped by armed men. They and two other Uruguayan refugees later were found shot to death. There were signs the two former officials had been tortured. On July 13 and 14, more than 20 other refugees, some officially registered with the United Nations commission here, were kidnapped. Gerardo Gatti, a promi-

nent labor leader in exile here, and a daughter of Mr. Michelini were among those abducted. Among those listed as detained by the Uruguayan communiqué of Oct. 28 are Ana Ines Quadros, daughter of a former Uruguayan Ambassador to West Germany and Britain, and Maria Monica Solino Platero, daughter of an Uruguayan active in Roman Catholic lay organizations. In both cases, their parents have submitted writs of habeas corpus along with affidavits of witnesses who said the young women were abducted by armed men from their homes here. Twenty-eight more persons were abducted by the same armed groups in early October, according to Uruguayan refugee sources here. They are presumed to be among the 62 persons that the Uruguayan armed forces have said are being held

in Uruguay as subversives for having planned acts of sabotage, assassinations and other violence. The Uruguayan communiqué said that some of those detained had taken the abductions in Argentina as a cover for having entered Uruguay clandestinely. The Argentine Government has made no comment on the Uruguayan statement. Paraguayan refugees have reported another case in which they believe that Argentine authorities collaborated with the police of President Alfredo Stroessner, the Paraguayan strongman, to abduct Dr. Gladys Mellékende de Saneman, a physician living in Argentina's northern Misiones Province on the Paraguayan border. She disappeared in August and has been found to be in a Paraguayan jail. The United Nations refugee office here

has been instrumental in obtaining visas for more than 1,500 refugees who have asked to be relocated, in some cases in their countries of origin. Some of the refugees have been arrested by the Argentine security forces for alleged involvement with local guerrilla groups and have been expelled as undesirable aliens. All illegal residents must register with the Argentine immigration authorities by the end of this year or face detention and expulsion. The efforts of the United Nations office to obtain more visas to relocate refugees has brought an offer from the United States to accept 200 heads of families among Chilean, Uruguayan and Bolivian refugees here if they are approved for entry into the United States by the Attorney General.

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King's Gamble Succeeds as Spain Takes a Step Toward Democracy

By JAMES M. MARKHAM

MADRID, Nov. 21—King Juan Carlos and his hand-picked Prime Minister, Adolfo Suarez González, have won a gamble that many had predicted they would lose—breaking with the Francoist past through the very institutions bequeathed to Spain by the dictator. Two words, starkly posed as opposites, have dominated political discourse since Franco died a year ago, rupture and reform. Cajoled, flattered and threatened, an overpowering majority of deputies in Parliament, many of them creatures of the old regime, voted Thursday for what amounts to a rupture with the past. With only minimal protest, Parliament voted itself out of existence, to be replaced next year by what should be Spain's first democratically elected legislature since 1936.

"Spain has changed regime through a peaceful and orderly vote in Parliament," commented a mildly astonished columnist, Luis Apostua. "Very rarely has it been possible to write such a page in our history, which is richer in blood than in compromise." Another political analyst observed: "We do not know that democracy will work in Spain. But we do know that there is going to be democracy in Spain."

Still Much to Dismantle

To be sure, the 44-year-old Mr. Suarez, an unelected Prime Minister who rose through the ranks of the only political party permitted under Franco, still has much to dismantle—and allow—before Spain can take a place among the democratic nations.

The Government has yet to demonstrate that it actually controls the police, that it will deal as severely with right-wing extremists as it does with those of the left and that it is willing to permit a

freely organized labor movement—not to speak of the free play of political parties. In the next few weeks, moreover, Mr. Suarez will have to shape an electoral law that will satisfy not only right-wingers, who got a few concessions when Parliament voted, but the expectant, suspicious array of still-illegal parties to the left of him, ranging from Christian Democrats to Communists and beyond.

Impact of European Opinion

The electoral law, which the Government will carry out by decree, is a major card in Mr. Suarez's hand as he moves toward what is expected to be some form of negotiation with the Christian Democrats and the splintering left-of-center alliance called Democratic Coordination. And if the negotiations prosper and the elections near, he will have to grasp the nettle of the Communist Party of Spain, which to right-wingers and elders in the army is the quintessential enemy of the days of the Spanish Civil War.

So far Mr. Suarez's inclination has been to leave it to a democratically elected

government to liquidate this bogey of the past and legalize the Communists, but he must sell his election to opinion in the rest of Western Europe, where there is considerable sentiment in favor of legalization.

Polls suggest that the Communists would not get more than 10 percent of the popular vote, if that. Assuming that Mr. Suarez emerges reinforced by the referendum next month on the political reform bill, he may be tempted, according to a number of informants, to rethink his strategy and his apparent promise to the military that he will not legalize the party. At the least, it is generally agreed, some formula will be found to permit Communists to run as individuals for the two-chamber parliament envisioned in the reform bill.

The Communists say they will accept nothing short of legalization, but there is little guarantee that their current Socialist allies plan to boycott the elections if the Communist demands are not fully met.

"I think we are heading for elections,"

said a leading Socialist, speaking by. "For me the legalization of Communists is just one symptom of a disease."

Barring some disaster, Spaniards be able to vote freely for their representatives some time next year, and the trauma, exhilaration and dislocation that attended the Portuguese dictatorship.

On the ideological left, the contentions are dismissed as contrived manipulation of democratic form by the existing social and economic structure. This feeling is reinforced by the edge that conservative and forces have over leftist groups only now emerging from clandestinity.

For the moment, under the leadership of a King named by Franco and Minister chosen by the King, a whose modern history has been a sequence of unifying convulsions, the Spanish people are promised a future that promises to be sharply different from the most recent past.

OUSTER OF POET DIVIDING EAST GERMANY'S ARTISTS

EAST BERLIN, Nov. 21 (Reuters)—East Germany's decision to exile the dissident poet and singer Wolf Biermann has split the country's artistic community into opposing factions, East German artists said today.

They said that the Communist Party, after an unprecedented pro-Biermann protest signed by 33 leading writers, had begun a campaign to gain support for its decision to banish him. The case, the artists said, emphasizes the differences between artists who want literary freedom and those who back the official cultural policy.

"Biermann himself is no longer the

issue," a writer said today, adding, "if you are against the expulsion of Biermann, you are for more literary freedom. If not, you are for the status quo." Mr. Biermann was on a concert tour in West Germany Tuesday when it was announced that he would not be allowed to return home to East Berlin.

Another writer said that many colleagues had admitted they had been coerced into signing a pro-Government statement. The sculptor Fritz Cremer, one of the 33 who signed the protest, was later quoted in the party newspaper, Neues Deutschland, as dissociating himself from the protest.

The official press agency devoted almost all of today's dispatches to lists of artists, writers, sculptors and actors who, it said, had backed the Government's action.

Landslide Hits Colombian V

BOGOTA, Colombia, Nov. 21 (R)—About 20 people were feared when a landslide swept away a peasant huts in Chameza, 190 northeast of Bogota, yesterday, town officials said today. The mayor said seven bodies had been recovered, the debris and a number of people still missing and feared dead.

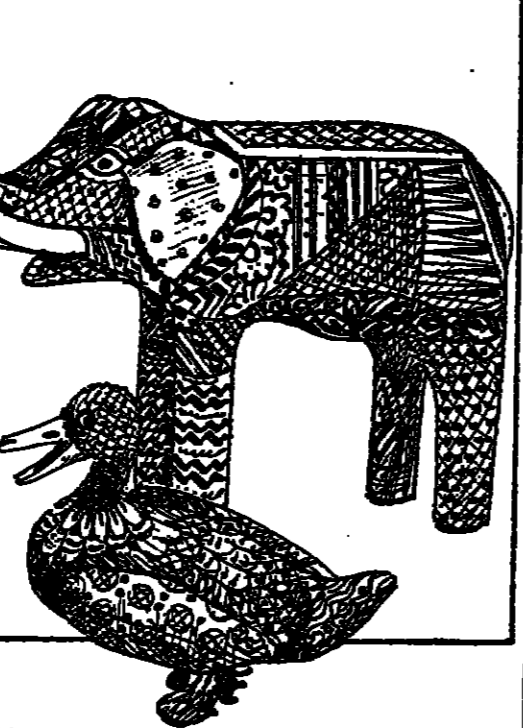
Guineau-Bissau Leaders in Al

ALGIERS, Nov. 21 (Agence Presse)—Luis de Almeida Cabral of state of Guinea-Bissau, arrived today for talks with President Boumediene of Algeria. Mr. Cabral arrived here after a four-day visit to and was to discuss general issues with President Boumediene.

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JP 11/21/76

Step Toward

Vertical text in a box on the right margin.

World News Briefs

and Rumania Sign Trade Pact

BUREST, Rumania, Nov. 21 (AP)—U.S. Secretary of Commerce Elliot L. Richardson signed a 10-year trade pact with Rumania today that was described as the agreement of its kind between the United States and any Eastern European country, including the Soviet Union.

What we diplomats call an "agreement," said a spokesman for the State Department, "is a commitment on both sides to anything, but it has a certain encouraging. It is a work within which trade can be expanded."

The signing came on the eve of the 10th anniversary of the 1966 trade pact with Rumania since 1966 of the Communist Party leader, Leonid Brezhnev. But the embassy spokesman said that the signing of Mr. Richardson's visit was coincidental.

Primate Appeals Truth and Mercy

WARSAW, Nov. 21 (Reuters)—Poland's Catholic primate, Stefan Cardinal Cielieba, appealed today for an order of truth and mercy and said any system that ignored Christianity was doomed.

The Cardinal's first major public statement since returning from Rome where he was confirmed in office, after celebrating his 75th birthday, by Pope Paul VI, was during a mass at a Warsaw church. Cardinal Wyszyński was appealing for an end to repression following food riots. He said that the leaders of the Polish Catholic Church have sent letters to the Government appealing for leniency for workers arrested or dismissed for taking part in demonstrations against higher food prices in June 25. The price orders were withdrawn.

Gandhi's Measures Party Approval

DELHI, Nov. 21 (AP)—Prime Minister Indira Gandhi won a mandate from the ruling Congress Party today to carry out her tough emergency program. Her party's youth wing called for a revolution to be led by her 30-year-old son, Sanjay. Developments, coupled with Parliament's overhaul of the country's Constitution weeks ago and the recent decision to postpone national elections, as firm indicators that Mrs. Gandhi would further tighten her rule on the 610 million people.

At the same time, the 59-year-old Prime Minister disclosed that she aims to extend her policies to the economic sphere, with controls over both incomes and expenditures.

Extension of U.N. Force Approved by Syria

GENEVA, Nov. 21 (Reuters)—The United Nations Security Council today approved a six-month extension of the United Nations observer force on the Golan Heights.

Syrian delegation informed Mr. Waldheim by telephone of the decision. The Secretary General will make a report to the Security Council on Monday, a United Nations spokesman said. The United Nations spokesman also agreed to an extension of the mandate, which was to expire on Nov. 30.

Aide in West Africa Talks on Territory

CONAKRY, Territory of Afars and Issas, Nov. 21 (Agence France Presse)—Amid violent demonstrations by several hundred young Afars, the French Secretary of State for Overseas Departments and Territories, Olivier Stirn, opened two days of talks here today on France's negotiations with Djibouti.

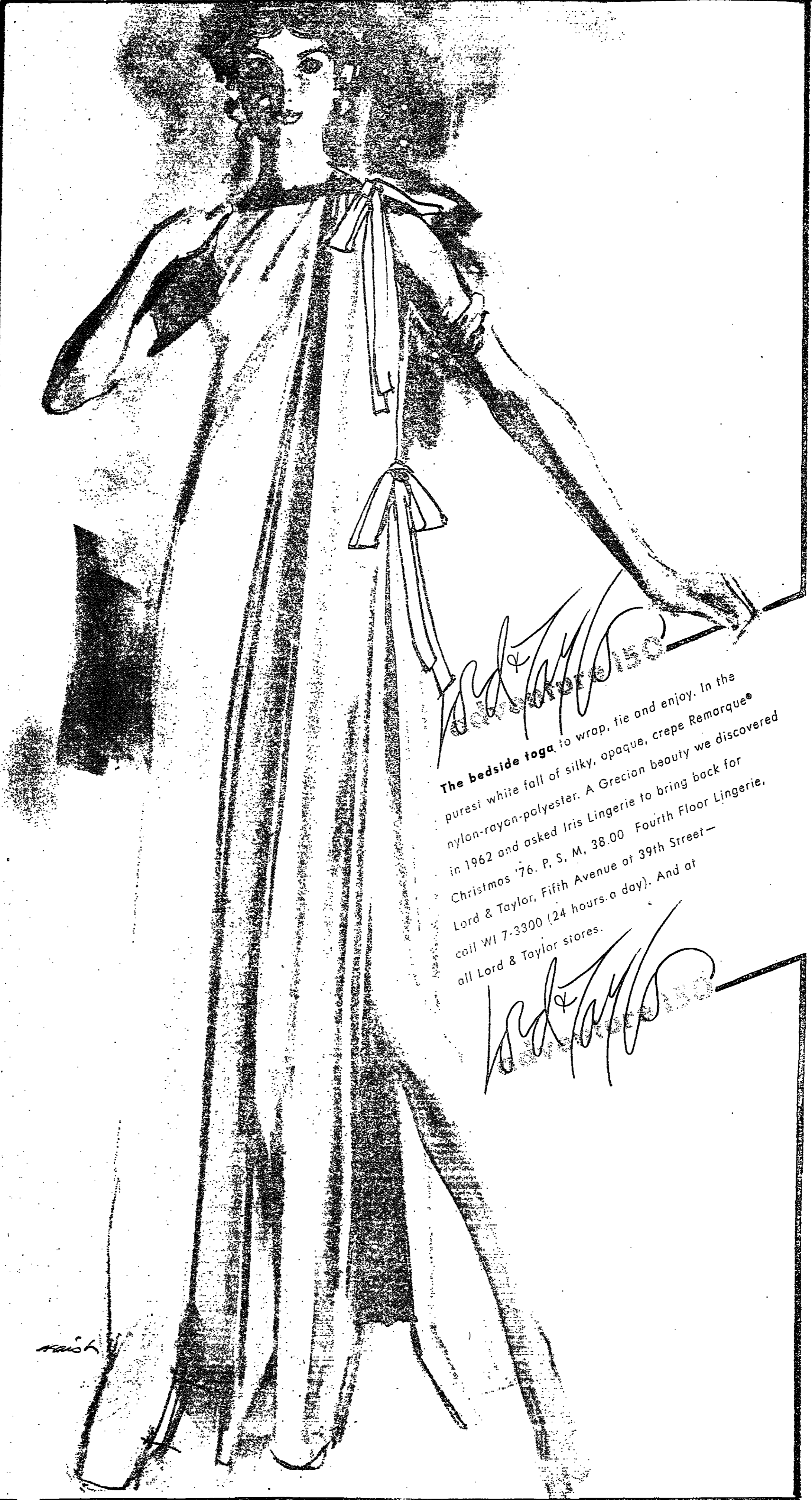
French Territory of Afars and Issas is to become independent next summer. Reliable sources said that Mr. Stirn's discussions so far had centered on the future military presence in the African territory and the question of nationality, the issue on which the country's first government is divided.

Several people were arrested earlier in demonstrations tried to force their way into European residential areas. The demonstrators were reportedly members of the Popular Liberation Movement and the National Union of Independence.

Should Normalize Ties with China, Senator Says

WASHINGTON, Nov. 21 (AP)—Senator Mansfield, Democrat of Montana, urged today that the United States complete normalization of relations with mainland China without delay, though it would end defense commitments to Taiwan.

Senator Mansfield, the Senate majority leader who is retiring this year, said relations are not forever in a report to the Senate Foreign Relations Committee. In a three-week visit to mainland China, along with military aid and joint military maneuvers, he said the treaty should be continuing intervention in the Chinese civil war in which the forces of Tse-tung drove Chiang Kai-shek to the mainland in 1949.



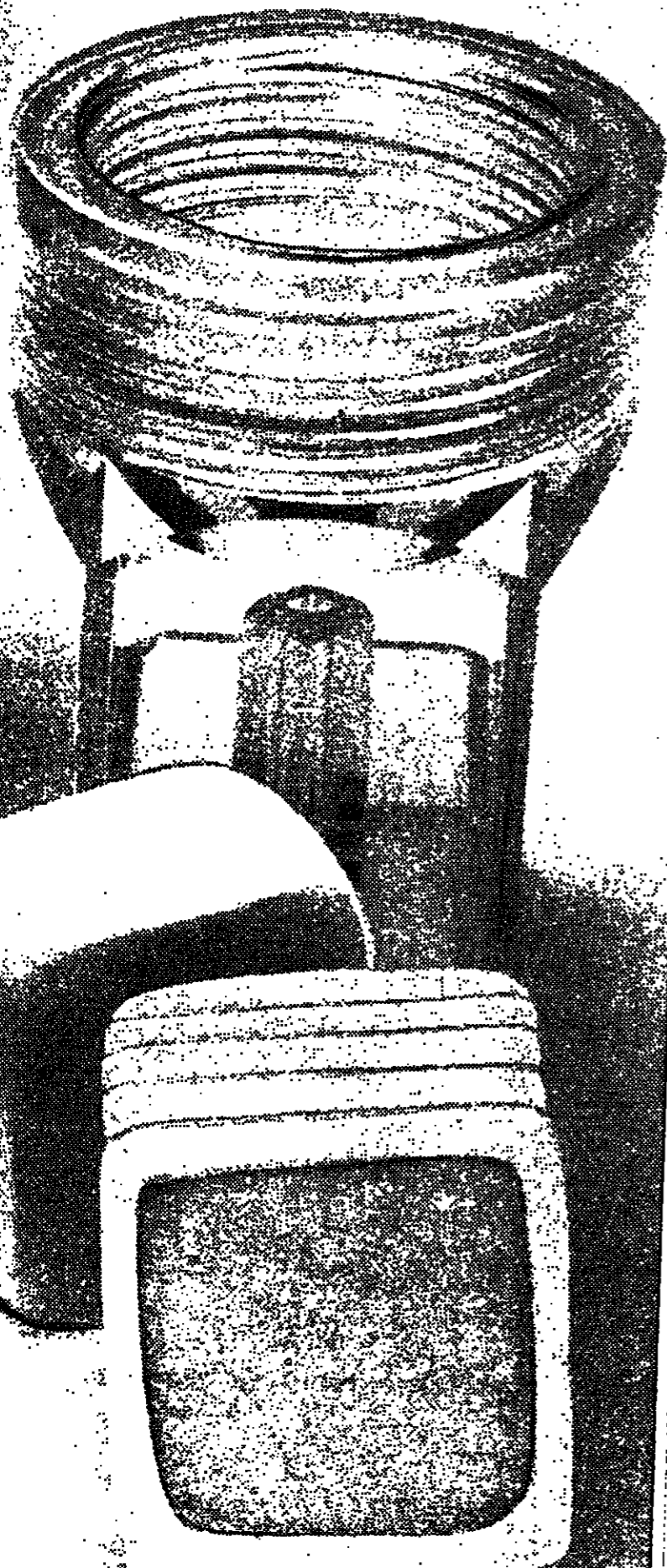
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China Is Linking 'Gang of 4' To Its Economic Troubles

By FOX BUTTERFIELD
Special to The New York Times

HONG KONG (Nov. 21) — Months before Chiang Ching and three other disgraced members of the Politburo were arrested on charges, among others, that they had sabotaged industrial production, the Chinese press was inveighing against certain "class enemies" who engage in "sabotage and beating, smashing and looting." While it was difficult to judge exactly what was involved, American businessmen who import textiles from China got some hint of the problem recently when they discovered that garments, most of them from Shanghai, were arriving with peculiar faults. In some cases a white blouse had one green button, in another case a shirt had holes, in still another, packages of 300 silk shirts were perfect except for ink spots, some on the collar, some on the front.

When the businessmen complained to Chinese officials at the recent Canton fair, they were told it was "sabotage by the gang of four." That phrase is the current epithet for Miss Chiang, Mao Tse-tung's widow, and her associates, Chang Chun-chiao, Wang Hung-wen and Yao Wen-yuan, who worked together in Shanghai during the Cultural Revolution which ran from 1966 to 1969.

By itself the reference to sabotage is not a satisfactory explanation, but when combined with information disclosed currently in charges against the Chiang group, it seems to account for some of the troubles that have plagued the economy this year and to offer a reason for the action against the group by senior party officials and army commanders.

According to an article last week in the party newspaper, Jenmin Jih Pao, Miss Chiang and her associates "did not know how to work a machine," but they repeatedly instigated workers in key industries to strike or to struggle with factory managers, the ostensible purpose being to carry out Mao's call for revolution. They reportedly maintained that "if revolution is carried out well, production will automatically go up."

Their hidden purpose, the paper indicated, was to topple the factory managers and undercut Prime Minister Chou En-lai, who had proposed an ambitious program to modernize the economy before he died last January. As a result of their actions there was widespread labor unrest over the last two years and an apparently sharp decline in the rate of industrial growth this year.

In a case cited in a broadcast from Kiangsi Province last week, production in a major tractor factory halted between January and the arrest of the four last month because people allied with them in the plant had argued that to push production was "rightist." In Hangchow, another article in the paper said, several visits by Mr. Wang led to trouble among workers that forced Peking to send troops to occupy factories.

The labor troubles seem to have stemmed from diverse causes, but they all grew out of policies adopted during the Cultural Revolution. There were factional squabbles in factories dating to the disputes that arose in the Cultural Revolution, and there was unhappiness over wages, which Mao had largely frozen to ward off what he saw as the evil of bourgeois material incentives.

Hua Kuo-feng, the new Chairman of the Chinese Communist Party, seems to be moving rapidly to try to restore industrial discipline and end the factional quarrels. On Thursday Jenmin Jih Pao cited for the first time a quotation attributed to Mr. Hua that read, "Be meticulous in organization and direction"—far from Mao's ringing calls for revolution.

How far Mr. Hua can go in granting wage increases is a question with broad implications for the rate of economic growth. Analysts of Chinese affairs here believe the new leaders may be

debating this now as part of their reassessment of the fifth five-year plan, which was due to start last January but was a casualty of the infighting in Peking.

Although nearly every day brings fresh accusations against Miss Chiang and her three associates, the analysts are also interested in the effect on other officials. There is little evidence, but there are some indications.

Several provinces, including Hunan, Shansi and Fukien, have reported that the disgraced Politburo members had enrolled local "black liaison points" who "picked up black instructions and created disorder behind the backs of the provincial party committee in an attempt to topple a number of leading cadres."

Wall posters in Changsha, capital of Hunan, have denounced middle-level party officials and representatives of the federation of trade unions by name for their reported links to the "gang of four." The posters, which have been seen by foreign visitors, demand that the accused confess. What will happen to them then is not specified.

There are Chinese who evidently hope that it will be the worst. A trade official told an American businessman at the Canton fair: "There are still a lot of heads that will have to touch the floor."

Some of the most curious allegations against Miss Chiang involve what are described as bourgeois personal habits. It seems that she enjoyed the perquisites of power while imposing spartan control over dress, sexual behavior and entertainment. According to recent provincial broadcasts, she imported hundreds of movies from Hollywood for private viewing and ordered libraries to send her copies of "ancient books on emperors, kings, ministers and generals," though they were not available to the public, so she could "learn how to become emperor."

When she toured, a broadcast from Hainan Island reported, "she was very fussy about clothing, food, quarters and means of traveling." Officials of a state farm that she visited in 1970 recalled:

"She was not satisfied with the bed and bedsheets after they had been changed several times. She demanded that within one kilometer from her residence there must be no noise from motor vehicles, poultry and dogs. Motor vehicles delivering things to her should switch off the engine one kilometer away and then be pushed by more than 20 strong militiamen."

Another time, on a trip to Canton, she reportedly became annoyed by noise from a shipyard and ordered that work be stopped while she slept.

Although these charges might seem frivolous, they convey an important message to the Chinese. Policy has been viewed as an expression of personal character since the time of Confucius, and thus bad policy can be seen as the product of evil character. Consequently, accusations against disgraced leaders tend to be more personal than they would be, say, in the United States.

The U.N. Today

Nov. 22, 1976

SECURITY COUNCIL
Meets at 3 P.M. on Angolan request for membership.

GENERAL ASSEMBLY
Meets at 10:30 A.M. and 3 P.M. on the question of Palestine.

Political and Security Committee—10:30 A.M.

Economic and Financial Committee—10:30 A.M. and 3 P.M.

Social, Humanitarian and Cultural Committee—3 P.M.

Special Political Committee—10:30 A.M.

Decolonization Committee—10:30 A.M.

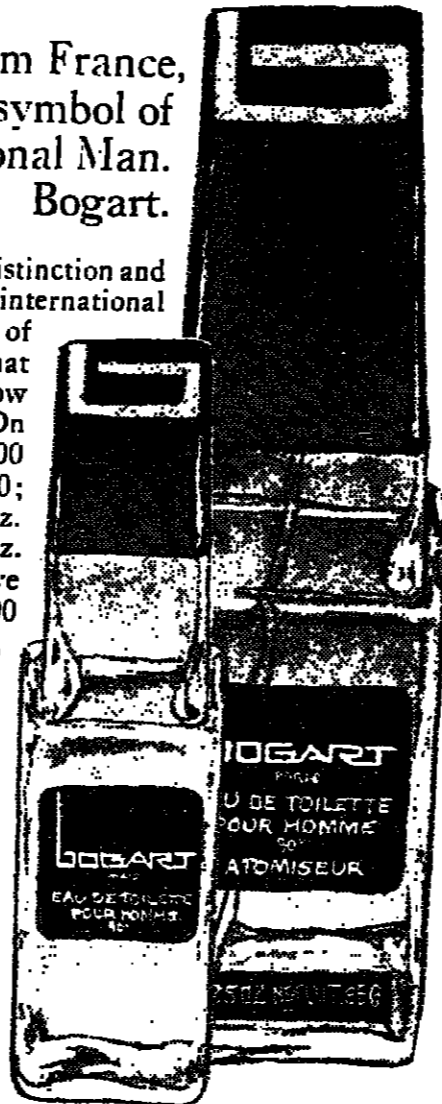
Legal Committee—3 P.M.

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مكتبات النجف

COO'S KING SEES TED OPEC RISE

When King Hassan II of Morocco said that officials of some oil-producing countries had told him that there would be no important rise in oil prices this year that could affect the cost of energy or levels.

Special to The New York Times

Nov. 21—King Hassan II of Morocco said that officials of some oil-producing countries had told him that there would be no important rise in oil prices this year that could affect the cost of energy or levels.

King Hassan II, who is due in France for a state visit tomorrow, spoke in Rabat last night. He said in the interview, which was held in the evening, that Prince Fahd of Saudi Arabia was now in Morocco on a mission to seek reconciliation between Saudi Arabia and Algeria.

King Hassan did not directly mention in his comment on oil, but what he can gather from the interviews he has had, any price increase, one, will really be without effect on world prices and on the cost of energy.

Information From OPEC Meeting

Information seemed to fit with what King Hassan said. He said that the Organization of Exporting Countries had concluded a week-long meeting that was justified to offset the effects of the price rise, but it said that no specific measures had been recommended. The next meeting is scheduled for next month, not later than December, according to a statement made in Kuwait by a government spokesman.

King Hassan said he had been collecting news of a certain number of countries, and I think there won't be an increase in oil prices because the countries who are wise and reasonable are interested in ruining their trade.

King Hassan said he had inspected the phosphate fields at the level of technicians and cabinet ministers, as proposed by Leopold S. Senghor of Senegal to "depoliticize" any possible coordination of phosphate and prices.

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King to Meet Algerians

King Hassan said he has told the Algerians that he is willing to meet them in a way that would be "victorious" or "vanquished," a condition that Moroccan and Algerian sovereignty in the Saharan region.

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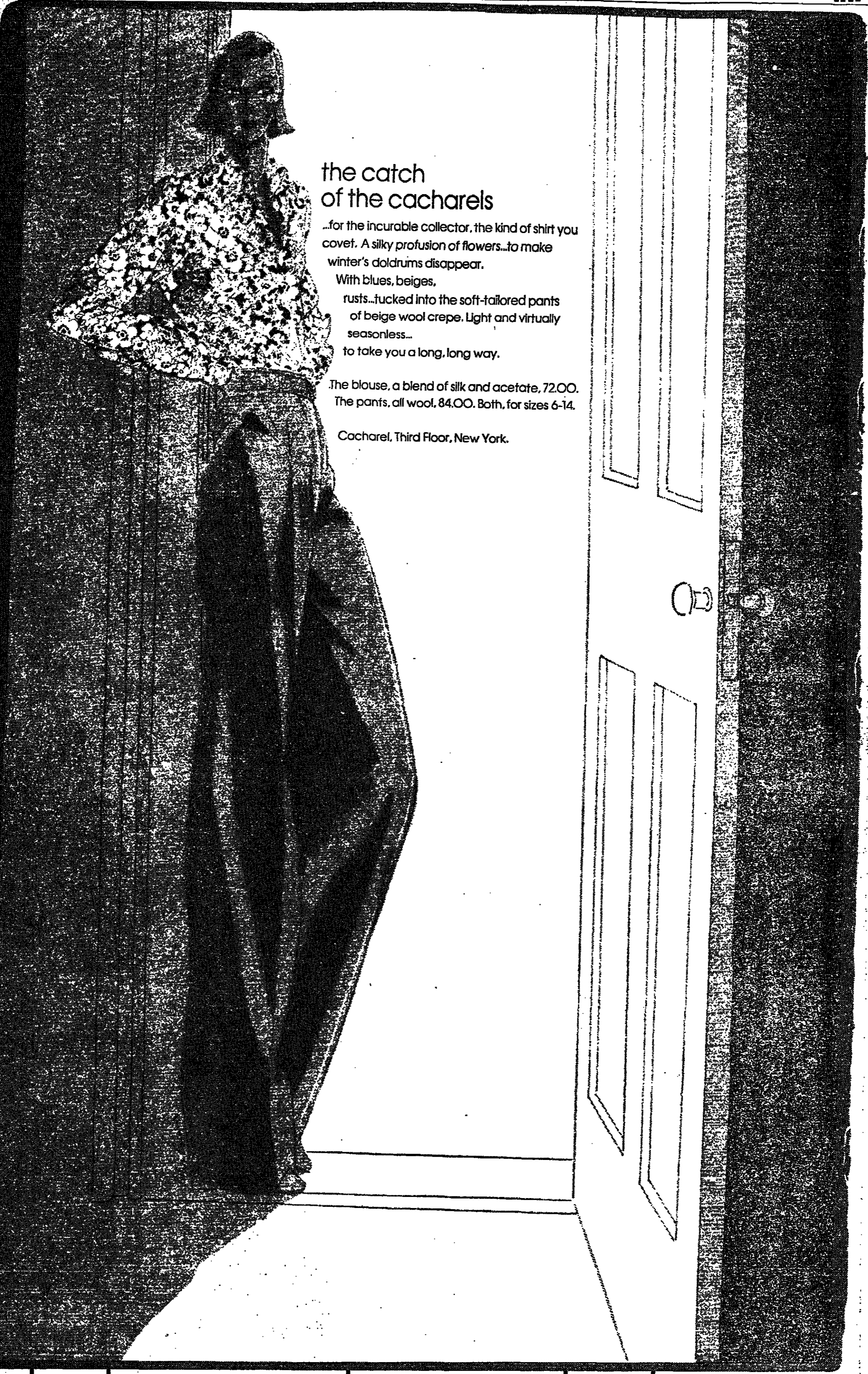
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Postpones Elections

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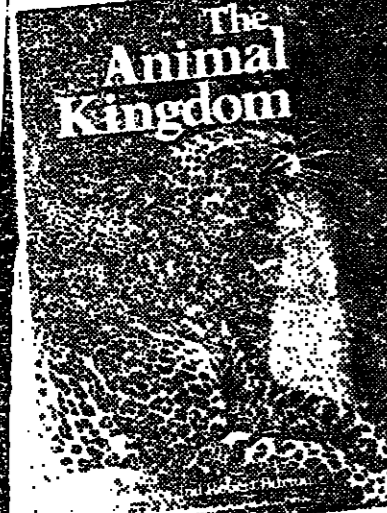
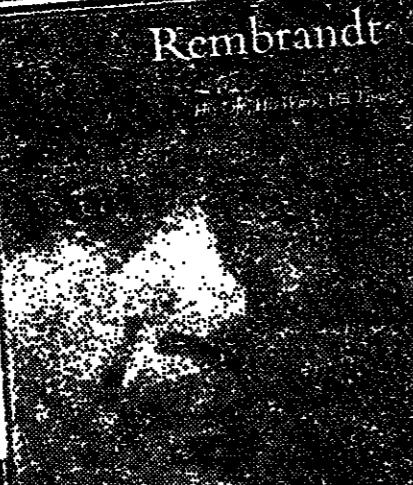
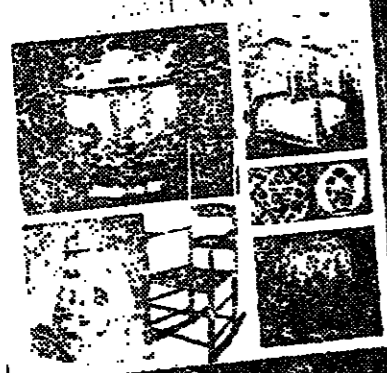
SPORTS

AS REPORTED BY The New York Times



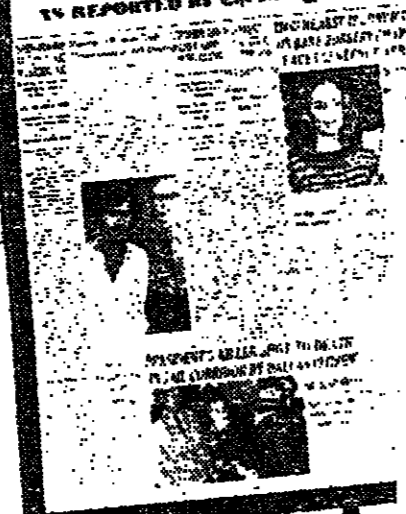
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New 8-Inch Navy Gun Described As Inaccurate at Longer Ranges

Continued From Page A1

armaments, \$76 million has already been spent developing the eight-inch gun, which was once the caliber gun carried by the now defunct class of heavy cruisers.

The Navy now plans to spend \$718 million producing 40 of the new guns to go on 30 of its new Spruance class destroyers and eight of its planned strike cruisers, with the remaining two to be used for training. With the expense of retrofitting the new guns on the Spruance class destroyers, which were built with five-inch guns, the cost of the program is expected to exceed \$1 billion.

'Raised Serious Questions'

The new gun was tested late last year and early this year aboard the destroyer U.S.S. Hull. On the basis of those tests, according to the G.A.O., the Navy's operational test and evaluation force command "raised serious questions about the gun's operational effectiveness and suitability."

In particular, according to the G.A.O. letter, the Navy evaluation team expressed "serious concern" about the gun's "lack of accuracy," especially for bombarding shore targets at long range.

One requirement set in 1969 by the Navy was for a major caliber, long-range gun for destroying "hard targets," such as bunkers, caves and dug-in coastal defense positions. A requirement was also laid down for a gun that would have a longer range than Soviet naval guns.

The G.A.O. letter contained a table showing the number of rounds the gun would have to fire to "kill" a bunker, a truck convoy and a troop concentration at longer ranges. The exact figures contained in the table were classified, but an unclassified version of the letter obtained by The New York Times contains a statement that "one eight-inch gun will expend all of its ammunition" trying to kill hard targets at longer ranges.

According to officials who have studied the classified information, the gun would expend five magazine loads of ammunition before scoring a hit on a hard target at ranges of more than 10 miles. The

gun is designed for a range of up to 20 miles.

Vice Adm. James H. Doyle, Jr., Vice Chief of Naval Operations for surface warfare, said in an interview that the new gun was proving to be "a fine gun," with about double the range and three times the lethal power of the five-inch gun. One of the suggestions contained in the naval evaluation report was that the Navy consider the "cost effectiveness" of staying with the five-inch gun.

The accuracy of the gun, Admiral Doyle said, was "about as predicted," adding that its accuracy would improve as new ammunition was developed and the gun was coupled with an improved fire control system.

For attacking "area targets," such as petroleum dumps or radar sites, he said, its accuracy using ballistic rounds was adequate. For the greater accuracy needed for attacking point targets, he added, the Navy would turn to guided projectiles, which are artillery rounds with a terminal guidance system that homes in on laser or infrared beams to guide the shell to its target.

Original Requirement Noted

Weapons specialists estimated that the development of the guided projectiles would add several hundred million dollars to the cost of the program. They also noted that the original requirement was that the gun be able to hit hard or point targets with ballistic rounds, whose course cannot be changed once it leaves the gun.

The G.A.O. letter also suggested that Navy officials had given "possibly misleading testimony" about the gun to Congress, which approved \$35 million this year to begin production.

The letter noted that Navy officials told Congressional committees last February and March that the gun "has had a highly successful operational evaluation at sea." It then went on to say that it was not until July that the Navy test team completed its preliminary evaluation of the sea tests and raised "serious questions" about the effectiveness of the gun.

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Couple Says Their House Suffered \$15,000 in Damages in Rental to Ex-Guatemalan Delegate to U

Special to The New York Times
SCARSDALE, N.Y.—A professor and his wife who rented their Westchester County home to a former Guatemalan representative to the United Nations have charged that \$15,000 worth of damage was done to the house and furniture and that restitution has not been made by his Government.

But representatives of Guatemala have contended that the former envoy, Alejandro Maldonado, and his family caused no damage, that the house might have been vandalized and that the owners' estimates for repairs are too high.

The professor, Anthony Low, who teaches English at New York University, and his wife, Pauline, said that they had exhausted all legal and diplomatic at-

tempts to recoup their losses. At a meeting with Mr. Maldonado before his return to Guatemala, the Lows said, they were offered \$800, which they refused.

Mr. and Mrs. Low and their five children live in a comfortable, five-bedroom white stucco house on Greenacres Avenue, a winding, tree-lined street not far from the Hartsdale train station.

Damage Pointed Out

Walking through their large downstairs living, dining and sitting rooms early this month, the Lows pointed out damage that they said had been caused during Mr. Maldonado's one-year stay: gouges in the top of an antique dining table, cracked dining chairs and paint-smearred slipcovers on upholstered chairs and couches.

According to Mr. Low, he and his family

left in the summer of 1974 to spend a sabbatical year in Europe. Unable to rent the house before his departure, Mr. Low said, he left it in the hands of the Cleveland E. Van Wert Real Estate office in Scarsdale.

The house was rented in July by an agent of Van Wert to Ambassador Maldonado at \$800 a month. The Ambassador shared the house with his wife, a grandmother, three sons and a maid, Mr. Low said.

The Lows heard nothing more about the house, they said, until the next summer, when a gardener they had hired to care for the grounds wrote to them, saying that "the children were destroying the flower beds and painting the grass."

Mr. Maldonado and his family moved

out on Aug. 31, 1975; and a member of the real estate firm visited the house two days later, Mr. Low recounted. "They said it was so dirty you literally couldn't see out of the windows," he said.

Although the agency had immediately called in a cleaning service and a plumber to take care of a leak that had damaged three ceilings, the condition of the house was "really unbelievable," Mrs. Low said, when she and her family returned to Scarsdale on Sept. 5.

"There were nails in the walls, the furniture was scratched and broken, there was mildew in the bathrooms, the kids' toys were spray-painted and blocks were nailed together, there were rusted tools outdoors and tomato paste on the kitchen ceiling," said Mrs. Low.

"You feel as if someone had come along and raped you. All your things they have wantonly destroyed."

Last January, after many delays, the Lows said, they arranged a meeting with Ambassador Maldonado, who had moved to a rented house in New Rochelle. They met him in their lawyer's office and presented him with their claim for \$14,683 in damages, they said.

At the meeting, the Lows and Ambassador Maldonado, through an interpreter, had a lengthy conversation, Mr. Low recalled. At one point, he said, the Ambassador "walked to the window, pointed to his gray Mercedes parked illegally outside and said the law couldn't touch him."

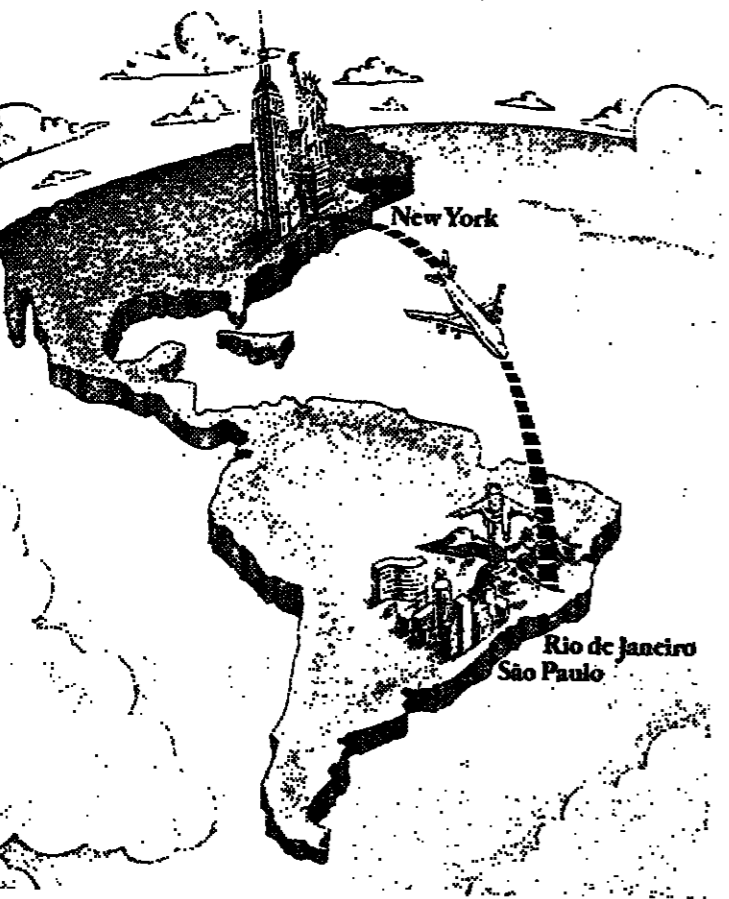
"Then he gave us an offer to settle

for \$800." Mr. Low continued, "I said we'd take \$10,000 if he would pay it within a week he had to pay."

The current Guatemalan Ambassador, Julio Asensio, said in a telephone interview that he could not speak for Maldonado since it was a "personal matter." He added, however, that the house were "not true" and that the house had been vandalized between the time the Maldonados left on Aug. 31 and the time the real estate agent came for inspection on Sept. 2.

Mr. Maldonado, who is now in Guatemala, was traveling in the United States last week and could not be reached for comment, Ambassador Asensio

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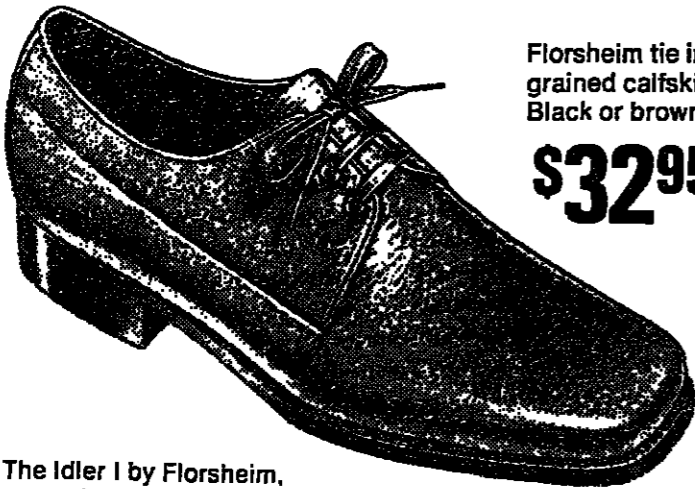
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Ford Dedicates Landmark Mansion On Rockefellers' Pocantico Estate

Continued From Page A1

retary Thomas S. Kleppe. John Mulliken, Vice President Rockefeller's press secretary, said the estate would get no special tax benefits or "Federal" funds as a result of the landmark dedication. Mr. Mulliken also said that there had been no transfer of any property from the Rockefeller family to the Federal Government and that the grounds would remain closed to the public. Kykuit, which is Dutch for lookout, is the largest of the buildings on the 3,500-acre estate, which encompasses 98 percent of all the land in Pocantico Hills and extends into North Tarrytown and Greenburgh.

The Fords spent the weekend here as guests of the Vice President and Mrs. Rockefeller. On Saturday night they dined at the Rockefeller's \$850,000 Japanese-style home.

Despite the cold windy weather, the President, the Vice President and David and Laurance Rockefeller played seven holes of golf before leaving for the Union Church, which is near the family estate.

During the church services the Rev. Francis I. Smith, pastor of the non-denominational church, told the small congregation that "when Gerald Ford took office fresh winds blew across the nation."

"We thank him for what he has done to America, bringing honesty, personal integrity, humanity and goodwill to America," Mr. Smith said. "America has been the beneficiary of a great President, and so at Thanksgiving, Mr. President, we are grateful to you as Americans."

About 100 local townspeople who had waited nearly an hour outside the church to catch a glimpse of the President applauded and cheered when Mr. Ford appeared.

Before returning to the Presidential limousine, the President made an impromptu visit to a bake show sponsored by the church's youth club. Both he and Mr. Rockefeller emerged holding pastries.

And while at one point Mr. Ford appeared tempted to cross the street to shake hands with people in the crowd, he then seemed to shrug off the idea and instead smiled, waved and got into his limousine.

Mr. Ford, who was scheduled to leave Pocantico Hills at 2:40 P.M. today delayed his trip to finish 11 holes of golf.

Mr. Ford's plane left from Westchester County Airport in White Plains for Washington at 6:37 P.M.

The President will return to the White House where he is scheduled to meet with President-elect Jimmy Carter tomorrow at 3:30 P.M. It was the first time Mr. Ford had visited the Rockefeller estate. The Vice President is expected to fly to Washington tomorrow.

Jack Anderson Selling Holdings After Role in Bank Is Questioned

WASHINGTON, Nov. 21 (UPI) — Columnist Jack Anderson said Sunday that he is divesting himself of most of his financial holdings because of questions about his role in a bank owned in part by backers of the South Korean evangelist, the Rev. Sun Myung Moon.

It was reported last week that almost half the stock in the Diplomat National Bank of Washington, which Mr. Anderson helped organize several years ago to cater to Asian-Americans, had been bought by the Moon organization and a South Korean businessman, Tongsun Park, and his associates. Mr. Park is under investigation in connection with reports that the South Korean government tried to influence United States officials.

Cyclone Kills 29 in India

NEW DELHI, Nov. 21 (Reuters)—At least 29 people have died in the second cyclone this month to hit the state of Andhra Pradesh on India's east coast, the press agency Samachar reported last night. Earlier this month, a cyclone in the Machilipatnam area further north left 25 dead.

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Ambitious Exhibition of California Art Aids San Francisco Museum

By LES LEDBETTER
Special to The New York Times

SAN FRANCISCO, Nov. 21—The most ambitious exhibition of modern California painters and sculptors ever attempted has drawn 30,000 viewers to the San Francisco Museum of Modern Art and helped add 1,000 members to the museum's membership rolls. The show, which closed this weekend, will open a four-month spring.

"Painting and Sculpture in California: Modern Era" is an eclectic collection of about 340 works by nearly 300 artists who have worked in the state over the last 70 years. The works were selected by Henry T. Hopkins, director of the San Francisco museum, and Walter Hopps,

the California-born curator of modern art of the Smithsonian Institution's national collection of fine arts in Washington.

The rich and colorful exhibition was generally well received by local and national critics as "an important show that shouldn't be missed" for its ambitious scope and historical perspective. But it was criticized for specific choices of artists and their representative works.

The show, which opened Sept. 3, is described in its brochure as, "The first completely serious effort to document in a manageable, historical fashion the vast multiplicity of creative effort which has taken place in the state of California over the past 70 years."

A complete catalogue, with biographies and commentary, has been promised before the exhibition opens in a slightly reduced form at the Smithsonian next May 21.

"It hasn't been since 1962 that people in the East have seen a collection of California art and never this much or in the historical perspective," said Mr. Hopkins, smiling broadly as he spoke of the crowds and complimentary mail the exhibition had brought.

"The most recent shows on any scale of California artists were both done in 1962," said the museum director. "Those were done by the University of California at Los Angeles and by the Whitney Museum in New York, and each only had 80 to 100 works, and the works were all done within two or three years of

the exhibition with no historical perspective."

The exhibition began with the works of six early Bay Area tonalists and those of Clayton S. Price of Monterey from the first decades of this century.

The works of the six from the 1920's are mixed, focussing on the physical environment of the area in a tradition that continues in northern California to this day.

Among the artists were Bruce Connor, Edward Keinholtz, Judy Chicago, Paul Sarkisian, Larry Bell, Robert Irwin, Bill Martin, William Wegman and Chris Burden. The styles ranged from expressionism to colors and field abstraction to conceptual to assemblage to new realism to visionary.

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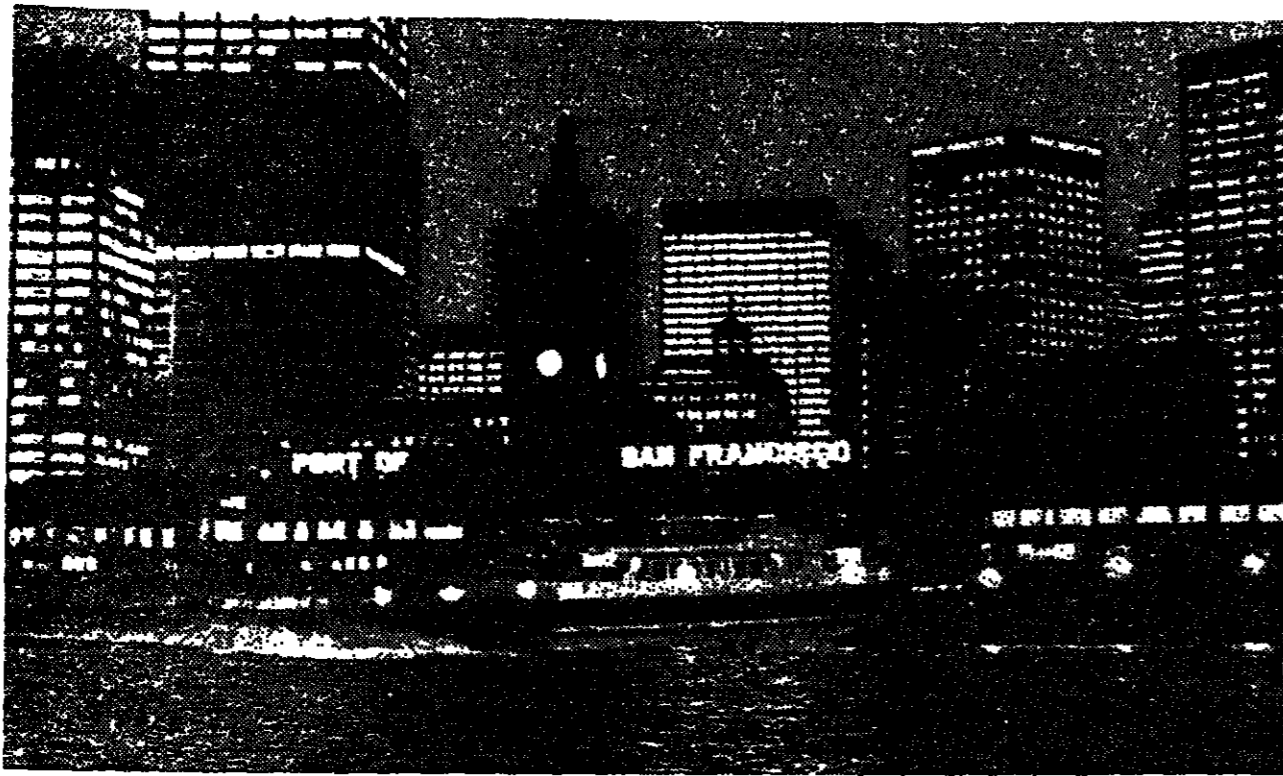
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(E) 12:00pm	2:45pm	Nonstop	(E) 2:30pm	7:17pm	One Stop	(E) 12:00pm	4:19pm	LA
(K) 4:00pm	6:45pm	Nonstop	(N) 4:30pm	7:55pm	Nonstop	(K) 12:00pm	4:19pm	LA
(K) 6:00pm	8:30pm	Nonstop	(K) 9:00pm*	1:30am	One Stop	(K) 6:00pm	8:57pm	Nonstop
(E) 7:00pm	1:00am	CHI	(K) 11:40pm*	3:30am	DFW	(N) 11:40pm*	4:19am	DFW
(E) 9:00pm*	1:00am	DFW						

*Nightcoach Savings. DFW—Dallas-Ft. Worth, CHI—Chicago, LA—Los Angeles connections.

For reservations or information call your Travel Agent, Corporate Travel Department or American Airlines.

American

The Airline Passengers Association is an independent membership organization. For a copy of the survey, write APA, Box 2758, Dallas, Texas 75221.



One of the Golden Gate Ferry System's new high-speed ferryboats during a trial run Friday night

Golden Gate Bridge Helps to Pay for Public Transit

By WALLACE TURNER
SAN FRANCISCO, Nov. 21—The Golden Gate Bridge, recognized nationally as a symbol of the supposedly sybaritic life of this city, is gradually gaining a more mundane identification locally.

The bridge has been converted into a money-gathering tool with which to cover the deficits of a bus system and a ferry system that are designed to cut automobile traffic.

Some people like the idea; some don't. "It's conceived and star-crossed, the Golden Gate Bridge District's multimodal integrated transit system" will have one inevitable result: tolls on the Golden Gate Bridge will go up," The San Francisco Chronicle said in an editorial last week.

But 2,000 potential passengers crowded into a new terminal across San Francisco Bay to wait for hours for a look at the first of three high-speed ferries they expect to ride to and from work in the city.

That ride will be possible because, during the last six years or so, the thousands of commuters who drive across the Golden Gate Bridge every morning from the northern suburbs to the work centers of

the city have been subject to what is in effect a use tax.

This financing program is the creation of the Golden Gate Bridge, Highway and Transportation District, a public agency with aims reminiscent of those espoused by the Port Authority of New York and New Jersey.

The Golden Gate was built by the counties to the north and south, which formed the district—there are now 18 directors, nine from San Francisco and nine from five northern counties—and issued \$35 million in bonds to pay for it.

The bonds matured in 1971 and were paid off. But there was no move to stop collecting tolls. In fact, the toll, which is collected only from southbound vehicles, has since risen from 50 to 75 cents. It probably will go to \$1 soon, forced up by the need for bigger public transit subsidies.

Tolls on the San Francisco-Oakland Bay Bridge, which was built by the state in the 1930's, at about the same time as the Golden Gate, remain at 50 cents.

The district began to move toward its "multimodal" transit concept in 1969 at the urging of a politically well-connected district director, Stephan Leonoudakis, a 51-year-old lawyer. Mr. Leonoudakis

shares a San Francisco law office with the California Assembly Speaker, Leo McCarthy, and State Senator John F. Foran.

In 1970, the district put a 500-passenger ferry into service between San Francisco and Sausalito. In 1972, it began to operate a commuter bus service that had been purchased from Western Greyhound. It also decided to waive bridge tolls during rush hours for cars carrying three or more riders.

Because of these policies, district officials said, the number of automobiles using the bridge in rush hours has been reduced from 24,500 to 21,000. But there is a limit to the number of buses that can crowd into downtown San Francisco, and the ferry system is being enlarged to take some of the load previously carried by buses.

32-Minute Bay Crossing

The system is to begin operating early next year with three new jet-powered aluminum ferries, each capable of carrying 750 passengers at about 28 miles an hour. At that speed, the 12.7-mile crossing should take about 32 minutes.

The ferry project's supporters are haunted by the experience of the Bay Area Rapid Transit District, popularly known as BART, with its fancy new high-speed railroad system, a system that has worked sporadically and at high cost.

Service is to begin in January with two vessels, and the third is to arrive in the spring. The fleet will operate from a new terminal on a dredged creek in Lakespur, a center for 50 percent of the commuter traffic. Free feeder buses are to serve an area within about six miles of the terminal.

The cost of the terminal and the ferries has been about \$40 million, of which \$28 million was in grants from the Federal Urban Mass Transportation Administration. The one-way fare is to be \$1 initially.

The Golden Gate District directors say that they will not subsidize more than half the cost of each bus and ferry ride. A district spokesman said studies have shown that other public transit in this area receives subsidies that amount to as much as 70 percent of the cost. Some observers critical of the bridge district say this figure is inflated.

Philadelphia Ruling Called Weapon Against Foes of Housing Projects

By ERNEST HOLSENDOER
PHILADELPHIA, Nov. 21—A sweeping court decree here looms as a powerful Federal weapon against the resistance of white and middle class urban communities that refuse to accept in their midst housing for poor citizens who are usually members of minorities.

The Federal District Court said that there was discrimination against blacks here when a public housing project, first planned 20 years ago, was held up and finally canceled in 1972 because of resistance by a white neighborhood.

Judge Raymond J. Broderick, in a 90-page opinion this month found that the persons resisting had been illegally aided by the city, the local housing and development authorities and the Federal Housing and Urban Development Department. He ordered that the 120-unit project be built.

Moreover, signaling possible further action to desegregate existing public housing, the judge ordered the housing authority to present within 90 days "a plan concerning the tening of all public housing projects within the City of Philadelphia which will further racial integration."

For Tenants and Coalition

The court action was brought by Jonathan M. Stein of Community Legal Services Inc. here on behalf of poor persons seeking housing, the tenants of public housing and the Housing Task Force of the local Urban Coalition.

Although the ruling was addressed to Philadelphia, the situation is reminiscent of a similar struggle in Forest Hills, Queens, and others in many cities around the nation.

Judge Broderick's ruling takes on heightened significance with the announcement last week by H.U.D. that it would abide by a Congressional mandate to spend up to \$4 billion on public housing, much of that on construction of new units.

City Solicitor Sheldon Albert has filed notice of appeal, and said in an interview yesterday. "The ruling doesn't promote integration at all; it promotes segregation by putting in racial enclaves, and our appeal will be centered on that point."

The housing project for the Whitman community, a predominantly white South Philadelphia area near the Delaware River, would be different from the much-criticized high-rise apartments common in large cities.

Townhouse Project

It was to be a townhouse project in keeping with the other housing in the neighborhood, with each house designed with street frontage and a separate entrance. More important, the houses were to be built under a Federal program that allowed the tenants to purchase them over 20 years.

Nonetheless, the neighbors opposed the project and physically blocked bulldozers and work crews throughout the spring of 1971.

The demonstrators ignored a court injunction to stop their efforts, and Mayor James R. Tate refused to allow the police to arrest them. And when Mayor Frank L. Rizzo was nominated in May 1971, one of his campaign promises was to stand with the Whitman community leaders against the project.

He said, "I had a strong feeling when I ran for election it was crystal clear that I would preserve the neighborhoods of the city at any expense."

The Multicon Construction Corporation, which had entered into a contract with the city development agency to build the housing, called repeatedly on H.U.D. to help overcome the local government resistance to completing the project, the court papers showed. But the papers also

Around the Nation

Radioactive Cloud Passes Without Danger to Earth

WASHINGTON, Nov. 21—A huge radioactive cloud from a Chinese nuclear explosion passed over the eastern United States today and headed out to sea without dropping dangerous amounts of debris to earth.

A scientist with the Environmental Protection Agency said this afternoon that preliminary measurements of the cloud's effect in the West confirmed that radiation remained at high altitudes there. He added that the East was experiencing little precipitation that could "wash" the cloud and thereby cause contamination of pastures and cropland.

Storm systems in the Southeast were dissipating today, with the only rainfall over southern Florida. The cloud extended over the eastern seaboard from about Maryland to Florida, shifting a bit farther south than originally anticipated.

The E.P.A. has made no recommendations that citizens wash food or take other precautions as a result of the cloud from last Wednesday's blast.

Louisiana Teachers Vote On Integration Merger

NEW ORLEANS, Nov. 21 (AP)—The last two racially segregated statewide teacher organizations in the United States, one mostly white and the other, mostly black, vote this week on whether to join forces.

At separate but simultaneous state conventions, the Louisiana Teachers Association, which is overwhelmingly white, and the smaller and predominantly black Louisiana Education Association will consider a merger plan that has been in the works for a year.

Both groups are under strong pressure to approve the plan for the National Education Association, the nation's largest educational organization with 3 million members.

The N.E.A. expelled the white group several years ago when it balked at an earlier merger and has warned the black organization that it could be expelled, too, if it fails to accept the merger.

Black teachers fear that their 11,000 members may be overwhelmed by the 28,000-member white group. However, the merger plan dictates a 35-65 percent black-to-white ratio for the group's assembly, committees and executive council for the first six years.

Better Economy Credits For Dip in Food Stamp Use

WASHINGTON, Nov. 21 (UPI)—Analysts for the Agriculture Department say that 2 million people have dropped out of the Government's food stamp program since early 1975, more than had them because of the improved economy.

Stephen J. Hiemstra says a record stamp enrollment fell from 17.2 million in April 1975, to 17.2 million this last September.

Part of the decline was seasonal, says, but more than 1 million of the who quit using food stamps did so because of the improved economy and declining unemployment.

Mr. Hiemstra told an annual agriculture conference that the total is likely to remain at the 17.2 million mark.

Even if the economy improves further in 1977, he said, the number of people who drop out when they get jobs or raises will be offset by continuing "reach" programs to enroll a larger percentage of the eligible population.

Under the stamp program, eligible people can obtain a certain amount month—\$166 for a family of four—Federal food stamps.

Higher Cost of Health Care Attributed to Inflation

CHICAGO, Nov. 21 (UPI)—Physicians who answered an American Medical Association survey attributed the high costs of health care today to general inflation, increased costs of malpractice insurance and higher wages and benefits for employees.

The survey, published in the Nov. issue of American Medical News, said that doctors also believe that Government programs and new technology are adding to the costs.

The report said that 44 percent of doctors responding to the poll said overhead costs had increased between 50 and 100 percent in the last three years.

Respondents cited malpractice insurance as the single most important factor.

Hearing May Be Advanced In Utah Execution Case

SALT LAKE CITY, Nov. 21 (AP)—hearing by the Utah Board of Pardons and Parole on whether to commute the death sentence of a man who was convicted of murdering a woman, may be moved up a few days if the state attorney general finds that the convicted killer could be freed on a technicality, a board member said today.

Thomas R. Harrison said the board was waiting for an opinion by the attorney general on whether a Utah law requires that a man be executed within 60 days after sentencing could result in the man's release. Mr. Harrison said advancing the hearing was only a possibility.

The Utah County Attorney, Noel Wootton, the prosecutor in Mr. Gilmore's murder trial, said in a letter to the board that Mr. Gilmore could be freed if he is not executed before Dec. 1, one day after the board is scheduled to meet.

However, Ronald N. Boyce, a law professor at the University of Utah, said precedents set in other cases indicate an inmate's status is not affected, unless it is not completed within the 60-day period.

Meanwhile, the 35-year-old Mr. Gilmore continued a hunger strike for the third day today until prison officials let him to talk by telephone with his girlfriend, Nicole Barrett. The two dined on drugs Tuesday in what authorities called a suicide pact.

Scientist Is a Moth Sex Symbol

CORVALLIS, Ore., Nov. 21 (AP)—Is there no end in sight for Gary Daterman, an entomologist, who has become a moth sex symbol?

Will he forever be pursued by male tussock moths? Must he be cursed by an aphrodisiacal touch?

Probably.

Mr. Daterman's problem began in 1974 when he and other scientists of the United States Forest Service developed an artificial sex attractant, or pheromone, for use in detecting outbreaks of douglas-fir tussock

moths, which have been known virtually to devour forests of douglas fir. The pheromone is potent and long lasting. It does not wash out easily.

"What happens is that you can be showered, shaved and shorn and go outside and the moths will still find you," Mr. Daterman said. "We do know it gets into your clothes. They will attract moths even after having gone through a washing machine."

Moths have singled him out even when he was in a crowded football stadium. A technician with the Forest Service, Linda Peterson, said that even her cat was plagued by moths after she petted it, transferring a trace of the pheromone to its coat.

But Mr. Daterman figures the problem is a small price to pay for being able to prepare for future tussock moth outbreaks. Scientists are using the sex attractant to develop a trapping system that will enable them to provide warnings of an outbreak as much as two years before it is due to occur.

The attractant also is being considered for use in direct control of the douglas-fir tussock moth. If a background odor of the pheromone can be maintained in a forest, the scientists said, the male moths will be confused and unable to find female moths.



A male tussock moth



AUTO DEALERSHIP BURNS IN MICHIGAN: Firemen fighting a fire at a foreign-car dealership in Bay City Saturday night. No one was injured, but most of the building was destroyed by the blaze.

Insurgent Steel Union Candidate Urges U.S. Supervision of Vote

By LEE DEMBART
Ed Sadowski, the insurgent candidate for president of the United Steelworkers of America, called on the Labor Department yesterday to step in and give "full and complete supervision" to the upcoming union election.

In a telegram to Secretary of Labor W.J. Usery Jr., Mr. Sadowski, who is basing his campaign on a call for union democracy and an overhaul of the union's priorities, said, "Nothing short of full Labor Department oversight will guarantee the rights of 1.4 million steelworkers to choose their leaders in a democratic, honest election."

Mr. Sadowski's telegram was sent two days after the outgoing union president,

L.W. Abel, requested the Labor Department to give "technical assistance" to the union in conducting the election.

"Unlike the complete supervision I consistently have called for," Mr. Sadowski said, "the marginal Labor Department role sought by Abel would be a sham. It's like trying to cover up a burst appendix with a band-aid."

While contending that Mr. Abel's request did not go far enough, Mr. Sadowski said that it was "a sign that the official family is on the run and a clear confession that they cannot be trusted to run an honest election."

The members of the union are to vote Feb. 8 for a successor to Mr. Abel, who has passed the union's mandatory retirement age and is not seeking re-election.

In his place, Lloyd McBride of St. Louis is the candidate of the union leadership, and he has pledged to carry on in Mr. Abel's footsteps.

Advised of Mr. Sadowski's telegram to the Labor Department, Mr. McBride issued a statement yesterday saying that he did not oppose Labor Department supervision, but that he did not welcome it, either. He added that he thought the decision on the Federal agency's role belonged to the union and not to him or to Mr. Sadowski.

Mr. McBride added: "Mr. Sadowski seems to have forgotten that we have close to 200,000 members in Canada. I do not believe that they recognize the jurisdiction of the U.S. Department of Labor in their country, nor should they."

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Nov 22 1976

Carter Makes Plea for Brotherhood at His Church

DRUMMOND AYRES Jr.
Special to The New York Times

GA., Nov. 21—President-elect Carter, deeply involved in preparing his new administration and House meeting tomorrow with Ford, took time out this morning with members of his church to discuss their differences over the issue of worship services.

from his pew during morning services at the Plains Baptist Church, Mr. Carter read a special supplication in which he called on God and fellow Christians to "heal the wounds" opened by "long racial disputes that have embittered in the hour of glory." "We all know that no one is better than the other," Mr. Carter said.

a few pews away was the Rev. King, a black minister from Atlanta 40 miles to the south.

Prayer for Brotherhood
Members of Mr. Carter's church gathered to drop their hands on attendance by blacks. King had been turned away from services in recent weeks because of his membership in the church. Mr. King now seeks, in a notably fervent tone, an end to the church's segregation. Carter has been pushing for desegregation of the church for a dozen years but he is said by close friends that his recent fame has left the

long-shouldering situation subject to exploitation and manipulation. Mr. King, a controversial civil rights activist who has served as pastor of a number of nondenominational churches in southwestern Georgia, entered the Plains Baptist Church this morning without fanfare, except for the grid of news cameras. Resplendent in a white suit, he was ushered to a front-row pew in the church, now crowded each Sunday with tourists.

"The Russians and the United States—"

Plains Residents Fill 'Inauguration Train'

PLAINS, Ga., Nov. 21 (AP)—On Jan. 19 an Amtrak passenger train will pull into this town's 19th century railroad station for the first time in decades and 396 residents of Plains and Sumter County will climb aboard for an 18-hour trip.

Destination: Washington and the inauguration the next day of Jimmy Carter, their neighbor, as the 38th President of the United States. They will also attend post-inauguration celebrations.

"I've created a monster," said Maxine Reese, the Carter staff member and Plains resident who thought up the idea of the train.

Mrs. Reese said the problem was that although there was little publicity about the inaugural train, word of it traveled fast and thousands of people from all over the country applied to buy tickets.

She said that first priority had been given to people who live in Plains and surrounding Sumter County and that all the seats were filled.

they are the stars of the universe," Mr. King told trailing reporters. When he left the church an hour later, he said he had "kissed the hand of Jimmy Carter," then added:

"If admitted to membership in this church, I will show up for services as often as anyone. This church is destined to be the Vatican of the United States."

Mr. Carter drove to the airport in Albany late today, then boarded a chartered jet for Washington. He was scheduled to remain there until Tuesday afternoon, spending both nights in Blair House, a restored residence across from the White House that the Federal Government has frequently used as a guest house for visitors.

His meeting tomorrow with Mr. Ford was scheduled to run from 3:30 to 4:30 P.M. No agenda was announced.

Before meeting with the President, Mr. Carter will hold individual other transition talks at Blair House with James P. Lym, director of the Office of Management and Budget; Donald H. Rumsfeld, the Secretary of Defense; F. David Matthews, the Secretary of Health, Education and Welfare, and William E. Simon, Secretary of the Treasury.

Congressional Meetings Planned

After the meeting at the White House, the President-elect is scheduled to return to Blair House for a talk with Arthur F. Burns, chairman of the Federal Reserve Board, and a meeting with aides and advisers working on appointments to posts within the new administration.

On Tuesday, Mr. Carter's schedule calls for meetings with the chairmen of a number of House and Senate committees, and talks with Republican leaders in the House and the Senate.

Mr. Carter and Mr. Ford have talked twice by telephone since the election but



Rosalynn Carter greeting visitors at church in Plains, Ga., yesterday.

have not met since the last campaign debate.

Mr. Ford telephoned Mr. Carter on Nov. 3, the day after the election, to offer congratulations on his victory at the polls. Mr. Carter telephoned the President last week to ask permission to talk about transition problems with Cabinet members.

At the time of the second call, Mr. Ford invited Mr. Carter to come by for a visit. Mrs. Carter will also make the trip and will be given a tour of the White House by Mrs. Ford.

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Funerals Held in Kentucky Town For 8 Victims of Coal Mine Blast

OVEN FORK, Ky., Nov. 21 (AP)—Eight funerals were conducted in the hills of Letcher County today, and three more were scheduled for tomorrow as residents of this mining community buried their husbands, fathers and brothers killed in the Scotia coal mine explosion last March.

For Glenna Sturgill, her son, Harvey, and daughter Wanda Vail, it had been a painful eight-month wait. Her husband's body was recovered Friday, along with those of the 10 other men who died with him.

The 11 men were killed March 11 in the second of two methane gas explosions at the Scotia No. 1 mine, deep inside Big Black Mountain. They had entered the mine to investigate a similar explosion two days earlier that took 15 lives.

After the second explosion, the mine was sealed. Officials said it was too dangerous then to try to recover the bodies. On July 14, recovery crews started inching their way to the area where the 11 bodies were.

"Oh God, why did this have to happen?" asked Mrs. Sturgill as the body of her 48-year-old husband, James Nathaniel Sturgill, was returned to the mother "dust" on a cold hillside near the mine where he died.

'Not Afraid to Die'
About 150 friends and relatives packed the small church where Mr. Sturgill learned to read and write to pay their last respects to a man who said only a few hours before he entered the mine that he was "not afraid to die."

Earlier today, J.B. Holbrook, another miner killed in the second explosion, was buried on Myri Hill in Mayking as a cold wind whipped around the grieving family members and about 30 members of the Veterans of Foreign Wars and the American Legion. Mr. Holbrook, a 44-year-old veteran of the Korean War, was given a military funeral.

Seven legionnaires raised their rifles for a 21-gun salute, and three buglers sounded "Taps" across the hillside. Suddenly, Karen Holbrook, one of Mr. Holbrook's five daughters, threw her arms into the air and cried out, "Lord, he didn't want to die, he didn't want to die."

Investigators Enter Mine

PARTRIDGE, Ky., Nov. 21 (UPI)—Investigators have begun working to find the cause of the second Scotia coal mine explosion last March.

Two groups of investigators re-entered the large mine in southeastern Kentucky yesterday, taking rock dust samples and checking electrical equipment where the explosion occurred, about 18,000 feet from the main entrance.

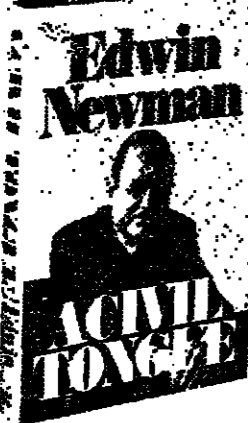
"We didn't find any big surprises," said Dow Phillips, district manager of the Mining Enforcement and Safety Administration.

He said the two groups went into the mine in an effort to get the investigation under way before a one-week moratorium began today on all activity at the Scotia mine out of respect for the men killed there last March.

Mr. Phillips said the rock dust sampling was done so that chemists could decide whether the "incombustibility" of the dust conformed to Federal regulations. Mining safety standards require companies to sprinkle rock dust in mines to dilute the highly explosive content of coal dust.

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**SBY EX-U.N. AIDE
IN FRAUD CASE**

**He Didn't Know Woman
Use His Recommendations
in Alleged Loan Scheme**

ROBERT E. TOMASSON
Professor of political science at Hunter College has pleaded guilty to concealing a Federal investigation that, as a high-ranking official at the United Nations, he wrote false letters of recommendation that were used by a friend in an alleged fraud.

Professor John G. Stoessinger, who admitted that he had written letters, knowing them to be false, to the woman, who allegedly used them in a fraudulent loan scheme, testified that he knew at the time he was using the letters in any alleged deal.

Mrs. Anne Lamont, goes on trial in District Court here today on several counts of fraud, including the use of the recommendations to persuade them that she was to secure loans for them.

Mrs. Lamont allegedly accepted money from the victims for setting up the promised financing was not



The New York Times
John G. Stoessinger

According to the Federal Government's charges, the letters signed by Professor Stoessinger were addressed to bankers, business and foreign officials, including the president of Congo, and vouched for Lamont regarding various endeavors according to court records and other

Resigned in 1974, the former stated that Mrs. Lamont held a United Nations post and requested a diplomatic status for her from a foreign government. She did not hold the position, according to a spokesman for the world organization.

Professor Stoessinger resigned in 1974 as director of the political affairs of the United Nations' Department of Political and Security Council. He is expected to be the key witness at the trial of Mrs. Lamont before Judge Edmund L. Palmieri.

After the trial, Professor Stoessinger will be sentenced on his plea to a maximum of three years. His lawyer said that would be sought on the ground crime was "a momentary lapse otherwise blameless life."

Professor Stoessinger, a prolific writer on national affairs whose most recent work, "Henry Kissinger, the Anguish of Power," was published last month, pleaded guilty to the felony charge last month in a plea-bargaining arrangement with the United States Attorney's office.

He changed for his guilty plea and a plea-bargaining arrangement, "truthfully disclose all information in respect to the activities of himself and others concerning all matters which this office inquires of him," the government agreed not to prosecute

the plea-bargaining agreement, which was signed by the court record, was signed by the Government by Elkanah S. Haight Jr., the chief of the criminal division of Steven M. Schatz, an assistant United States attorney. It was also signed by Stoessinger and his lawyer, David

Asserts He Was 'Duped'

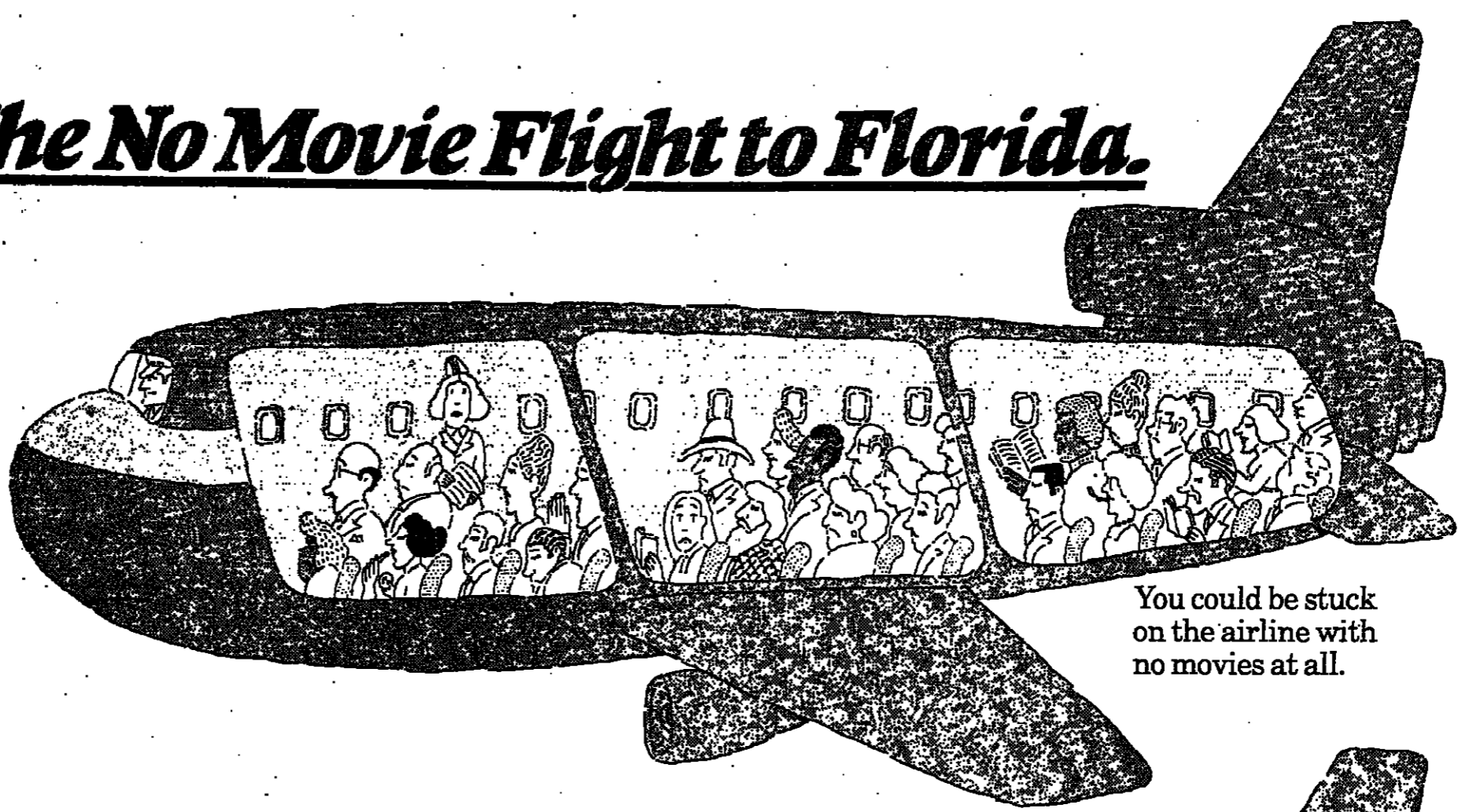
By pleading guilty to the charge before Judge S. Haight Jr., Mr. Stoessinger admitted that from late 1971 to 1973 he "involved with a woman" who used his letters of recommendation on a national project for "fraudulent" — as a sort of calling card for

his lawyer, the 49-year-old Stoessinger declined to be interviewed. Stoessinger said his client was cooperating with the Department of Justice and attempted to show the authorities the full extent of the "scheme."

His lawyer added that his client was "in great strain and regards himself as 'duped'" by Mrs. Lamont. Lamont has pleaded not guilty to the charges. If convicted, she faces years in prison.

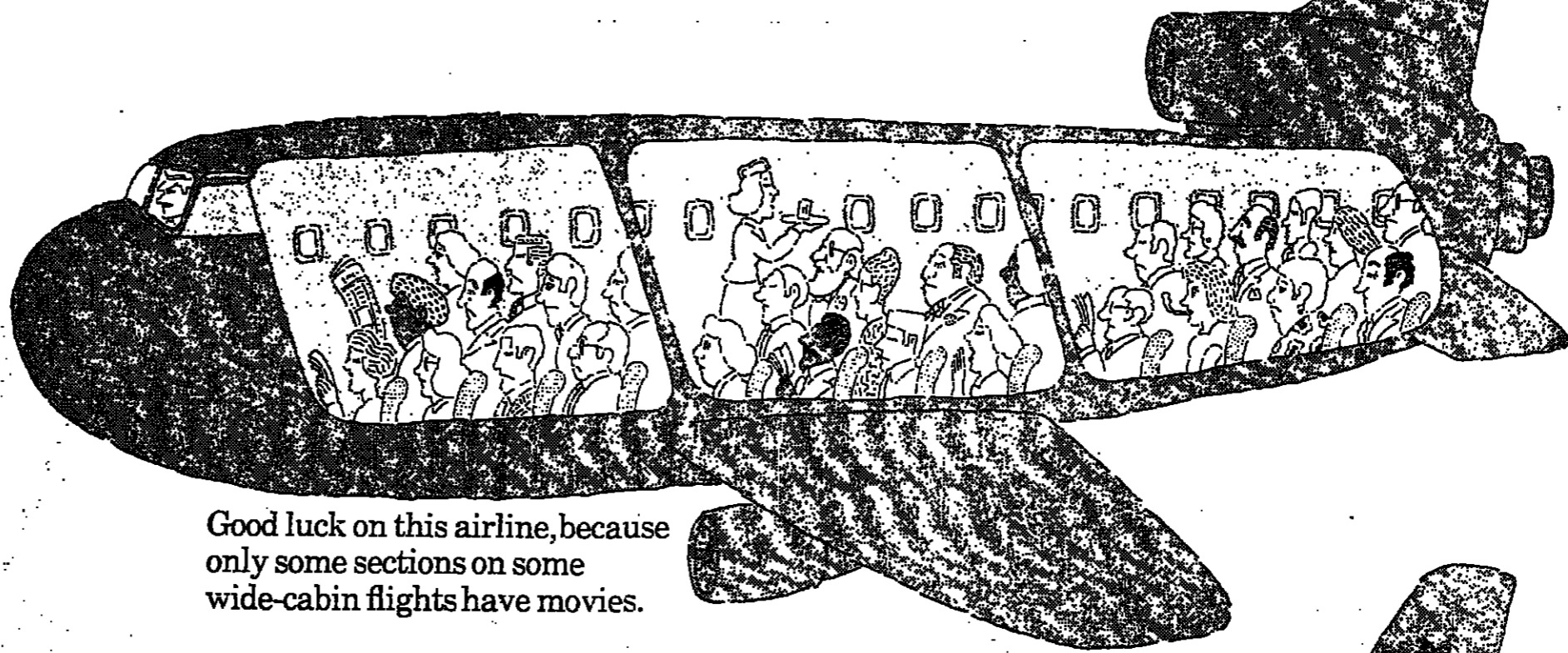
Mr. Segal, Mrs. Lamont's lawyer, said his client was "a respected figure in national finance" and had arranged numerous loans for people who were unable to obtain conventional

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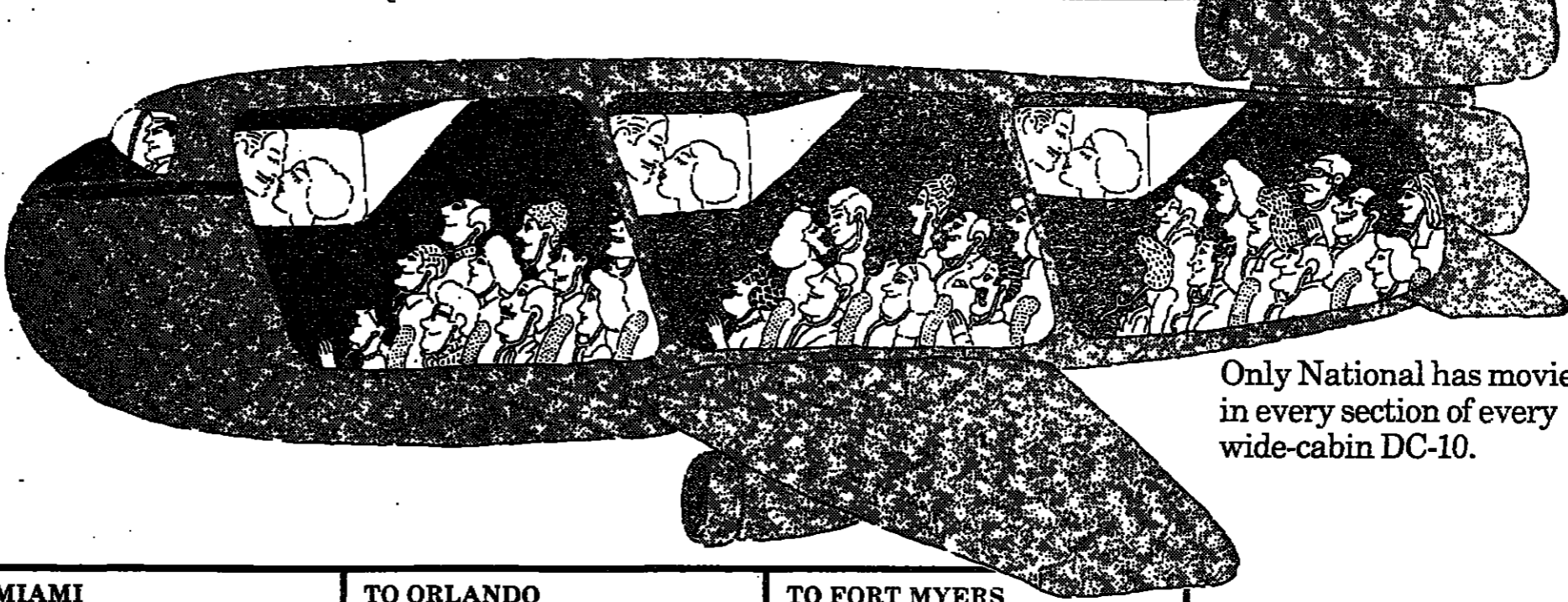
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L 8:55am	11:33am	L 9:35am	12:00noon	K 11:20am	2:45pm
K 9:55am*	12:33pm	K 10:00am	12:25pm	K 12:00noon	4:10pm
LA 11:15am	1:53pm			K 7:20pm	11:07pm
KAD 12:30pm*	3:08pm	TO TAMPA/ST. PETE		TO JACKSONVILLE	
KD 2:40pm*	5:18pm	K 9:00am	11:33am	K 11:30am	1:37pm
NB 5:15pm	8:31pm	N 9:00am*	12:18pm	K 4:00pm	7:02pm
L 5:30pm	8:08pm	K 12:00noon	2:33pm	N 6:00pm	8:02pm
N 9:10pm	11:46pm	K 7:20pm	9:53pm	TO DAYTONA BEACH	
K 9:10pm*	11:48pm	TO WEST PALM BEACH		K 11:30am	2:47pm
L 9:10pm*	11:48pm	K 11:00am	1:34pm	N 6:00pm	8:57pm
TO FT. LAUDERDALE		K 1:55pm	4:29pm		
K 9:00am	11:37am	L 5:50pm*	8:24pm		
L 9:30am	12:07pm	KB 9:30pm	12:04am		
K 11:00am	2:32pm	TO SARASOTA/BRADENTON			
L 12:25pm*	3:02pm	K 9:00am	12:23pm		
N 12:25pm	3:00pm	K 11:30am	1:53pm		
LAC 4:25pm*	7:02pm	K 12:00noon	3:23pm		
NB 5:15pm	7:50pm				
NB 9:05pm	11:39pm				
L 9:05pm	11:40pm				
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The Leadership of Congress

The newly elected 95th Congress will have a more sweeping change in leadership than any previous Congress in this century. Mike Mansfield of Montana, the majority leader, and Hugh Scott of Pennsylvania, the minority leader, are retiring in the Senate, while Speaker Carl Albert of Oklahoma is retiring in the House. In both chambers, party whips are seeking the top leadership posts and, if unsuccessful, are unlikely to continue in their present jobs, thereby opening up those positions. Although other qualified candidates are in the running, Senator Hubert H. Humphrey of Minnesota is clearly the logical choice of the Democrats as their new floor leader. He was majority whip from 1961 to 1964, presided over the Senate during the next four years as Vice President and since returning as a Senator has again placed his mark on much legislation. If a majority leader is to be not only a Senate insider but also speak to and for the public on great issues before Congress, Mr. Humphrey is the indisputable choice. Indeed, Democrats in the country and the public generally would think it odd if Democratic Senators were to pass him over.

On the Republican side, Senator Robert Griffin of Michigan is not the commanding personality that Mr. Humphrey is but, as minority whip, he has strong credentials to succeed Senator Scott as his party's floor leader. Senator Griffin is a hard-working, even-tempered legislator well regarded by his colleagues. He stands squarely in the center of his party. This may be a critical advantage since both of his putative opponents—Senators Howard Baker of Tennessee and John Tower of Texas—are regarded as somewhat closer to the G.O.P. right wing.

In the House of Representatives, it is a foregone conclusion that the new Speaker will be Representative Thomas P. O'Neill of Massachusetts. But a spirited four-way contest has developed to succeed him as majority leader. The candidates are Richard Bolling of Missouri, Phillip Burton of California, John J. McFall of California, and James C. Wright Jr. of Texas.

Normally, Representative McFall, the respected majority whip, would be the favorite because his post is often a point of departure for higher office. But Mr. McFall has been upstaged by his fellow Californian, the younger, more aggressive Mr. Burton.

Mr. Burton has moved forward rapidly in his 12 years

in the House, first using the chairmanship of the liberal-oriented Democratic Study Group as his power base and now serving as chairman of the House Democratic Caucus. But when the career of former Representative Wayne Hays collapsed in scandal, it may have seriously damaged Mr. Burton's prospects. The House Democratic leadership had tried to oust Mr. Hays from his chairmanship of the House Administration Committee in January 1975, before the recent scandal broke, but Mr. Burton teamed up with Mr. Hays and saved the latter's job.

As a Texan, Representative Wright would like to renew the alliance between the Southwest and the Northeast that has dominated the House since 1940 with Speakers Sam Rayburn of Texas and Carl Albert of Oklahoma sharing power with Speaker John McCormack of Massachusetts and Speaker-to-be O'Neill, also of Massachusetts. Mr. Wright has followed traditional coalition-building tactics to enlist support from different groups and regions. But it is doubtful that Mr. Wright, a middle-of-the-roader, can gain the leadership of what has become a predominantly liberal party in the House.

Representative Bolling would seem to offer the best match between his talents and the needs of the Democratic majority. As a senior member of the Rules Committee, he has been effective in the daily grind of legislative business. As Vice Chairman of the Joint Economic Committee, he has shown himself to be a thoughtful and incisive critic of public policy. He is a liberal by conviction and a negotiator and peacemaker by temperament. He has unquestioned integrity.

Mr. Bolling is "a House man," having served for 28 years and having a deep understanding of the House's strengths and weaknesses. He is the author of two books about the House and chaired a bipartisan committee on reform of the committee structure.

After eight years of divided party control of the Federal Government, Democrats in the House will be evolving a new pattern of independence and cooperation as they work once again with a Democratic President. In this period, Representative Bolling is ideally qualified by intellect, experience, philosophical outlook and political skill to manage the new Administration's legislative program on the floor and at the same time articulate and defend the interests of the House as a great democratic institution.

Bilingual Danger

The disconcerting strength gathered by separatism in Canada contains a relevant lesson for the United States and its approach to bilingual education. While language is by no means the only factor in the Canadian discord, there can be no question that the linguistic division between French- and English-speaking Canadians has severely intensified their differences.

It would be ludicrous distortion to suggest that the United States confronts any danger of actual political separatism as a result of the possible growth of Spanish-speaking enclaves. But it is no exaggeration to warn that the present encouragement given to making such enclaves permanent, in the mistaken view that they are an expression of positive pluralism, points the road to cultural, economic and political divisiveness.

The reason why such a warning appears appropriate is that political splinter groups within the Spanish-speaking community, and among educators, are misinterpreting the goals of bilingual education in New York as a means of creating a Spanish-speaking power base.

We fully support the proper use of bilingual teaching as a pedagogically sound means of easing pupils' way toward full mastery of English and of making possible effective participation in the general business of learning from the very moment a non-English-speaking youngster enters school. But the purpose of such instruction must be to create English-speaking Americans with the least possible delay.

Concern over divisions created by the absence of a common language has played a vital part in the building of a cohesive nation from the time of America's birth. In 1753, Benjamin Franklin feared that German settlers in Pennsylvania would endanger the preservation "of

our language and even of our Government" unless schools in English were established for all children.

Without exaggerating the threat to America's nationhood now that English has prevailed, it nevertheless remains pertinent to warn against a misguided linguistic separatism that, while it may seem to promise its advocates limited political and ideological power, can only have the effect of condemning to permanent economic and social disadvantage those who cut themselves off from the majority culture.

A Cradle of History

It is safe to say that no historic structure in the English-speaking world carries with it deeper emotional connotations. To Americans no less than to Britons, its mighty pillars and vaulting arches symbolize the spiritual heart of a great and gifted people.

It is essentially a house of worship; but it is also a shrine and a sanctuary, the resting place of kings and queens and statesmen and scientists and poets, a memorial to the exalted and the humble. It is a place of pilgrimage. It is Westminster Abbey.

This magnificent structure that has stood on its present site near the Thames for more than seven centuries is now in desperate need of exterior repair. Its outer stonework is crumbling under the gradual weight of ages past and the more recent effects of London's polluted air. The relatively modest sum of \$15 million is needed to save the Abbey, of which \$8 million has already been raised privately in Britain.

Now a call for help has gone out to Americans; and those who wish to participate in saving the Abbey may send their tax-deductible contributions to: The Historic Churches Preservation Fund, care of Westminster Abbey Appeal, Room 3300, 80 Broadway, New York City 10005.

Should Mankind Hide?

An extraordinary warning has come from Sir Martin Ryle, Britain's Astronomer Royal and Nobel laureate in physics. Sir Martin is worried that some of his fellow scientists may give away the fact that the human race exists to alien intelligences elsewhere in the cosmos.

Such a historic security leak, Sir Martin fears, might result in the invasion and conquest of Earth by hostile beings who might view Earth and its inhabitants as a source of food, slaves, minerals and the like. Put another way, Sir Martin has raised the question: Should mankind hide in this obscure corner of a tiny solar system attached to a minor star?

Some observers, cognizant of the daily volume of electronic transmissions on this planet, may wonder whether mankind can hide, whether signals from radio, television or other stations may not already have been picked up.

Too many uncomfortable precedents from Earth's own history argue against a cavalier dismissal of Sir Martin's warning. Why should potential visitors from Alpha Centauri, or some more distant star, be expected to be more merciful to earthlings than Europeans were to American Indians only a few centuries ago? Or, if the visitors were of another physical form, why should they not see the same virtues in domesticating human beings that men realized long ago when they domesticated cattle, horses, dogs and cats? Or impressed other human beings into slavery?

But to live is to accept dangers. On balance, the

chances of gain from communication with alien intelligence greatly exceed the chances of harm. Men have already returned from landings on the moon; instruments sent by human beings have already reported from Mercury, Venus, Mars and Jupiter. There is no evidence that humanity has close, intelligent neighbors.

Given the immensity of space, the nearest intelligent beings are not likely to exist closer than hundreds or thousands of light years away, at the very least. Should they detect the existence of Earth's civilization, the odds would seem to be high that they know far more than mankind about utilizing nature's bounty and thus have no need for such crude techniques of appropriation as were employed by those who followed Columbus to the New World and other human conquerors of new territories. The universe seems too rich to require an advanced race to look hungrily on Earth's meager patrimony.

Sir Martin appears to pay too little heed to the possibility of gain from such communication. The vastness of the universe might contain beings who long ago found the cure for cancer, solved the problems of taming thermonuclear energy, and routinely practice genetic engineering for the benefit of their species. In short, information transmitted from alien intelligences could improve human existence. Despite Sir Martin's eminence there is no reason to assume that alien intelligence among the stars must be hostile or predatory.

Letters to the Editor

Westway: The Harm—the Good

To the Editor: In her Nov. 16 letter, Maureen Callanan asked, "Whom do those opposed to Westway represent?"

Among the many groups opposed to Westway, the Association of Village Homeowners represents approximately 300 property owners resident in their own buildings in Greenwich Village (not absentee landlords or real estate speculators, but people who live in and are deeply concerned with the life of their community). In 1974, when the Westway plan was first presented, we polled our membership. The response was overwhelmingly against the construction of such an expensive, community-destroying plan.

As resident-owners (and often rent-controlled landlords as well), we are very much aware of the financial problems of this city. We have had our taxes raised over and over again, and our services cut to the bone. We know better than most how badly New York needs money and services.

But we think that the priorities in this case are badly skewed. As indicated in the City Club report, the city does not need this huge, expensive highway. It does need transportation along the West Side. But the Westway plan exemplifies overkill, involving millions and millions of dollars which could be better spent in other ways, to the benefit of the city.

Among others who oppose Westway are the community boards which represent the areas that will be affected by it. The city environmentalists oppose Westway because they are concerned for our lungs and our eyes. The mass transit people oppose Westway because they know that most people working in New York use mass transit. Even suburban commuters use it, and they'd like it improved.

The truth is that Westway will cost an awful lot of tax money (both Federal and local) and will lower our "quality of life"—that elusive element which makes staying in New York worth it. Let's have the roadway we need, not this extravagant boondoggle.

MIRIAM L. LEE
President, Assn. of Village Homeowners
New York, Nov. 15, 1976

To the Editor: As a supporter of Westway and a resident of Chelsea, through which 35 percent of the proposed roadway will run, allow me to point out that there is a large body of support in this community for Westway.

Unlike opponents of Westway, we do not find the prospect of Westway "unthinkable"; rather, we welcome it as a plan which will benefit our neighborhood in the following ways.

1. Westway will provide access to the river, now denied us. Any new construction along the Hudson will be scaled-down so that Chelsea will not be walled-in from the river.

2. It will provide us with desperately needed parks. Chelsea has one of the lowest parks-per-capita ratios in Manhattan.

3. Westway will relieve our community from the intolerable noise and air pollution that currently surround us. The stacks from Westway will be properly vented and the cars will be underground. It will generate jobs and have a positive impact in the city's economy.

Chelsea is a "vigorous" community. It will be even more so when we get rid of the traffic that thunders along Ninth Avenue, our Main Street, and invades the side streets, seeking short cuts to the tunnels and bridges on the East Side.

It is pure fantasy to believe, as some do, that not replacing the West Side Highway will make the traffic go away. In the years from 1972 to 1975 river crossings remained virtually the same. This, despite gas shortages, higher prices of gas and increased bridge and tunnel tolls. Some opponents of Westway have called for the creation of a road-level expressway along West Street as a substitute for the West Side Highway. For the 60,000 residents of Chelsea this would be a disaster. From such a monster we Chelseaites would have all the ground-level noise, the exhaust fumes and we would still be denied access to the river.

LOIS KATZ
President, Council of Chelsea Block Associations
New York, Nov. 4, 1976

To Punish a Criminal

To the Editor: The colonization of Australia and part of the United States shows that there is a better way of handling criminals than locking them away for years at an average cost of \$20,000 each per year.

There are islands or remote, underpopulated areas in this country where these antisocials can be sent with a grubstake to work for their livelihood



and form their own society and their own government. They are running the prisons anyhow. If their families want to go with them, they should be permitted to do so. Fear of the unknown is a great deterrent, and it should be tried to hold down crime.

With the money saved, a massive effort could be made to segregate juvenile delinquents from the crime environment by putting them to work in conservation corps tied to very intensive educational programs, even to the extent of a college degree at twenty-one, when they will be permitted to come back to society.

As for executing the cold-blooded murderer, a "trial by ordeal" could be revived. Say, dropping him off some 200 or 300 miles from any settlement in the wilds of Alaska in midwinter with a bare survival kit. If he makes it, he has earned a chance in some new colony.

SOLOMON S. STORCH
Brooklyn, Nov. 14, 1976

The Victims

To the Editor: Terrorized, elderly victims, "often frail, vulnerable, unable to defend themselves," do not kick their oppressors out of the way. They try to get around them without being attacked. The old have not the strength to defend themselves, let alone to attack them. The door held for a senior citizen by a "kid" (affectionate term for those who beat and even kill the "prey") is often the door through which the victim is pushed to be mugged.

Suddenly, in the middle of Ms. Klemesrud's Nov. 12 article about the elderly in the Bronx, a detective is quoted blaming the victims for the war that is being waged on them. I would like to see the bruises and the broken bones of the "kids" whom the elderly have kicked. Was there observable evidence that kids have been kicked by their elderly victims? Have any of the "kids" been killed by the senior citizens? In other neighborhoods the victims may be Irish or Italian or black. Have they also provoked the attack upon them by the "kids"?

S. BORAK
New York, Nov. 13, 1976

Police: Toward a Solution

To the Editor: The dispute between the managerial arm of the City of New York and the police officers of the City of New York is solvable—not susceptible to easy or quick resolution, but solvable. What needs to be brought to the bargaining table is old-fashioned, deep-down labor relations understanding and imagination. These qualities are hard, but not impossible to find. The impressive talents of John T. Burnell, the director of the city's Office of Labor Relations, have hardly been used. Their value in this special type of labor relations problem is incalculable.

From what I have been able to learn, the full potentiality of the concepts of phase-in, grandfather clauses, joint monitoring, of experimental changes such as one-patrolman cars, in agreed upon areas, and similar collective bargaining, ideas and devices has not been fully explored. Truly creative concepts have not been forthcoming from any side of the table. Knottier municipal employee problems have been solved. This one can be, too. The Cassandra-like tone of recent comments is premature.

RALPH P. KATZ
New York, Nov. 8, 1976

A Pardon for 'Tokyo Rose'

To the Editor: Iva Toguri, convicted in 1949 of treason as being the "Tokyo Rose" of World War II mythology, should be granted an immediate pardon. Various female broadcasters had been given that label long before Ms. Toguri found employment at Radio Tokyo.

Prosecution witnesses—co-workers flown in from Tokyo—who testified against her have recently admitted to being coerced by F.B.I. intimidation and bribery into giving false testimony. Rather than being a traitor, it has now been established that she was a super-patriot, smuggling food and medicine to Allied P.O.W.s, with whom she cooperated to subvert Radio Tokyo's propaganda efforts. And despite intolerable duress applied by Japanese authorities, she clung steadfastly to her U.S. citizenship, though all her co-workers became turncoats.

Morley Safer's recent interview with the long-suffering victim, who continues to express devotion to a country which stripped her of citizenship and imprisoned her for six years, could not have failed to move millions.

Only by a massive support for a speedy Presidential pardon, and a restoration of her citizenship, can we Americans demonstrate that democracy can—and does—correct its own mistakes.

MICHAEL WEIN
New York, Nov. 13, 1976

Flawed I.R.A. Law

To the Editor:

Who in government or banking circles will undertake the cause of workers who are deprived of the tax advantages of the banks' Individual Retirement Accounts because their employers have retirement plans, even though such plans may offer little or no benefit to lower-salaried employees?

The law office that employs me has a retirement plan that was established, admittedly to benefit the partners and associates rather than the secretarial, bookkeeping and other staff, although all classes of employees are included in the plan. The firm contributes annually to each employee's account a percentage of the amount by which his salary exceeds the Social Security base. Therefore, any employee whose salary just equals or is less than the Social Security base receives no contribution at all.

The very existence of that plan prevents such lower-salaried employees from enjoying Individual Retirement Account benefits. It would not help them to withdraw from the company plan because it is the availability of the plan rather than participation in it that determines I.R.A. non-eligibility.

Who can help fight this discriminatory policy?
HELEN N. ROSENBERG
New York, Nov. 15, 1976

The Case of Capt. Lincoln

To the Editor:

Your Oct. 30 editorial "Honor Among Officers" contained errors in both fact and general tone. Your statement that Captain Lincoln was ordered transferred from West Point and that this "order was rescinded when the connection between his defense of a cadet . . . and the transfer raised too many public questions" is incorrect. Captain Lincoln received no transfer orders. He was alerted for transfer but advised that he would not move until he had completed his defense duties. The decision to transfer him after completion of his defense duties was never rescinded.

The decision to move Captain Lincoln from criminal law duties to civil law duties was a routine change made by the Staff Judge Advocate at West Point. All officers on the legal staff are rotated about once a year in order to expose them to a full range of legal experience. When Captain Lincoln was called in and informed of the change, he concurred and, according to the Staff Judge Advocate, expressed a desire to work on civil matters.

Captain Lincoln is not being "forced

out" of the Army. He voluntarily resigned effective Oct. 31 in order to accept a civilian legal position.

His failure to be selected for promotion to major was the result of keen competition, and not because of his defense of cadets. He was one of thirteen out of fifty Judge Advocate officers who were not selected for promotion, and the latest efficiency report presented to the board was for the period ending 31 March 1976. This predated Captain Lincoln's public criticism of the military as well as his defense efforts on behalf of cadets.

(Maj. Gen.) I. GORDON HILL Jr.
Chief of Public Affairs
Office of the Secretary of the Army
Washington, Nov. 9, 1976

Fateful July 1, 1916

To the Editor:

I enjoyed Jerry Klein's Nov. 11 Op-Ed article, "The Poppies. The Stillness," but he made a slight error. The first day of the Battle of the Somme, where British Empire troops suffered 60,000 casualties, wasn't in December 1916, as Mr. Klein stated, but on July 1, 1916.

G. WERN
Astoria, N.Y., Nov. 11, 1976

The New York Times Company
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Handwritten signature or stamp at the bottom of the page.

The Editor Faces Faces and New

Anthony Lewis

TON — As Jimmy Carter appointments, and Wash- there is much talk about "reassurance." To reas- sure, it is said, Mr. Carter, a known figure as Secre- tary of the Treasury, will reassure Wall Street, and a similar figure at the Treas- ury labor; he should bring a Secretary.

mentioned are impres- sive character, with long rec- ommendations in and out- side. But what about the re- assurance? Should age and public familiarity heavily in the forming of administration?

question to President Rich- ard of Harvard, who has ad- vanced since Harry Truman wisely about their power. His answer surprised at hesitation, he plumped at freshness in Mr. Carter's.

is important that there be a leaf being turned." Prop-

AD AT HOME

stadt said. "We are putting things behind us. We are third century. And Carter presents a real turning in al history.

that the great bulk of the ill be younger than the Pres- 50. And that is not all, though it's good symbolism. was a generation of young turned on about govern- ing with the civil-rights around 1958 and going on nam turned it off. They are late 30's and 40's now, and it to take maximum advan- hose people.

ologically, it is important for lent to calibrate people he loosely with, and it's easier if storical references mesh with Anybody much older is just a have a different view.

lly, there is a practical point. resident wants what Carter want, enormous delivery of ent service; then Cabinet are going to have to spend days on Capitol Hill testifi- cating the country to in- st's delivered—and the rest her departments. That kind means younger people.

great respect for age—I'm on 53, and reconciled. But up the wisdom of age and in other ways. You don't put them in the hard-driving

or Neustadt was not sug- gery rigid formula. He said he there would probably be a member or two older than the l. But the general thrust of his t was clear, and I thought

as only to visit a government Washington to feel how much needs refreshing. Any new- ration would bring healthy but there would be special an infusion of officials whose have not been shaped by past ton experience.

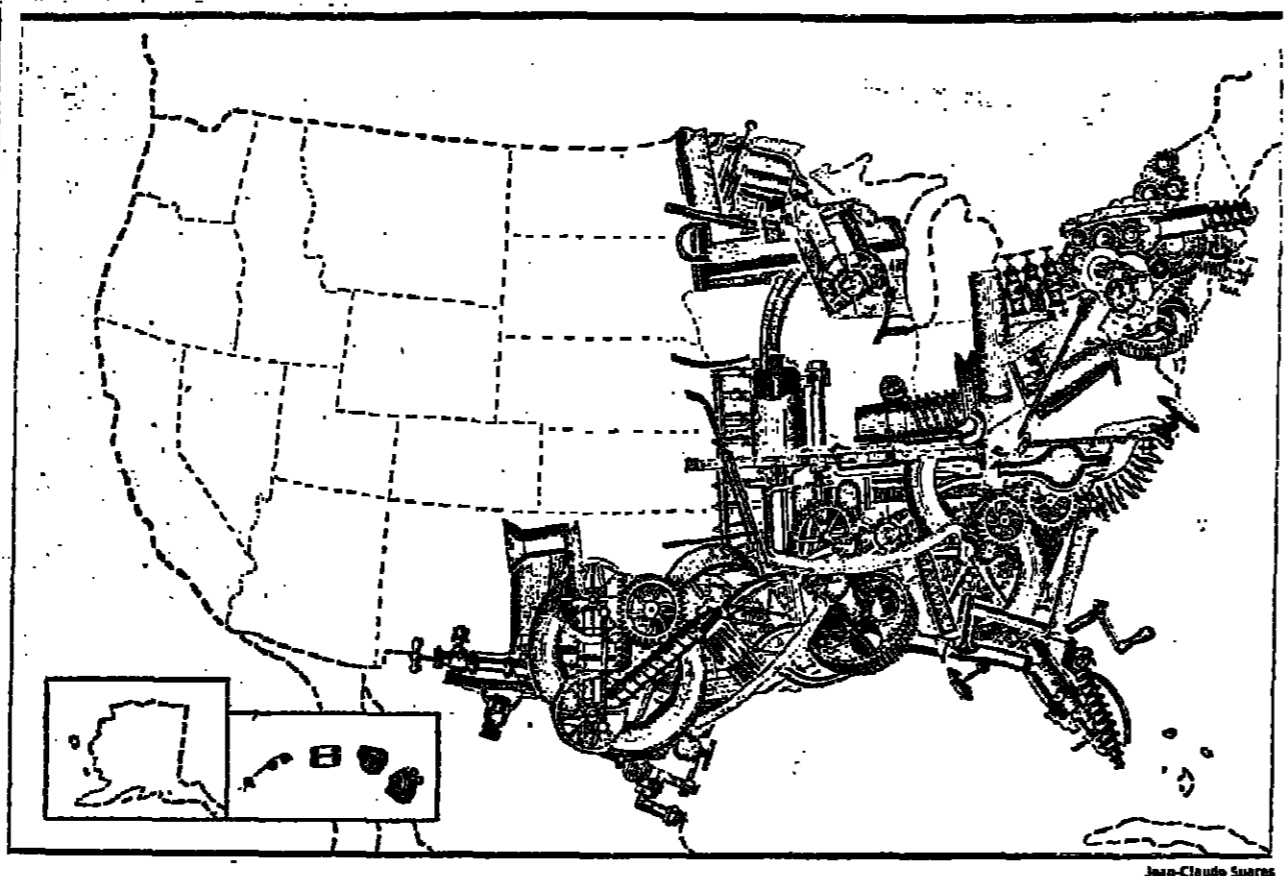
Eizenstat, the 33-year-old lawyer who is in charge of nalysis in the transition group, ding the other day about the rousing in Washington. He said shocked him and the other peo- ple—it was twice the level sta. People older or richer or perience would not have been sed, nor reacted as Mr. Eizen- did.

way it's good for us," he said. e in the campaign about fami- could not afford housing, but sort of a detached meaning. This experience brings home like inflation and high interest the interest subsidy bill that stood. It teaches you that gov- t can have a personal impact."

eyes make a difference. To nother example, an outsider e more likely to challenge the ston habit of secrecy—to laugh nonsense as the State Depart- continued insistence on classi- part of the Pentagon Papers, after they were put on the re- a trial.

a special need for reassurance I different standards in choosing tary of State? I doubt it. John Dulles was picked for his ex- e and eminence, and he proved g but reassuring to allies. Dean was a reassuring figure, but his al qualities did not make up for strous imperviousness to reality man. In the State Department all Mr. Carter needs a post- m mind. One Angola is enough. ource there can be no absolute outh and inexperience can be- ous, as the Nixon years showed. any of the leaders of 1776 were ir 30's, as was Madison when he t a crucial part in drafting the- tion and Bill of Rights.

l after all, Jimmy Carter did run outsider. That frightened some s; but a larger number voted for nd challenge, and it would be g for Mr. Carter to seek safety n old ways and old faces. In any familiarity gives only limited rance. Soon enough, it is per- nee that counts.



Now, the Oil

By George E. Reedy

MILWAUKEE—One of the unhappy realities that Jimmy Carter must soon face is that his election has not put an end to his need for extensive political campaigning. He must now persuade the American people to support his programs.

An election does not, in and of itself, confer power. What it does grant is a status from which power can be exercised. But the power is still something that flows from persuasion, and Presidents quickly discover that the persuasive process must be re-started with each issue.

This problem is compounded in Mr. Carter's case. Normally, a President has a "honeymoon" in which, for a few months, Congress assumes he has the public consent and approves just about everything he sends them. This time it's different. Normally, a man elected to the Presidency has a record that the people know, and it is reasonable to believe that the electorate had a fairly good idea about what he would do once he stepped into the Oval Office. Mr. Carter is unknown.

It is not his fault. There has probably been no successful candidate in this century who has taken as many clear and decisive stands on as many issues. His problem is that for most of the voters he had no record before he announced his candidacy. It is the pre-candidacy record that most Americans watch for clues to substantive policy. They pay little attention to the positions taken during a campaign.

The situation becomes very clear when any effort is made to question voters on the probable nature of the Carter Presidency. Many of the an-

swers are friendly, some are unfriendly. But none is very specific. They boil down to a belief that he will be an activist, "take-charge" type of President. Those who wish to see more governmental action are friendly; those who wish to see less are still unreconciled.

This doesn't have anything to do with the size of Mr. Carter's margin. In Presidential elections, a ten-vote margin is just as decisive as ten million. The winner suddenly doubles in height and, within a few weeks, many who voted for Gerald R. Ford will have convinced themselves that they actually supported Mr. Carter.

This is not altogether sycophancy or a venal desire to hop aboard the bandwagon. Rather, it is merely pragmatic recognition that we have placed our destiny in Mr. Carter's hands for the next four years and, whatever we may have thought of him on Nov. 1, we now want him to be a good President.

The feeling that Mr. Carter is still an unknown quantity has, in my judgment, deep roots. I suspect that no one trusts a statement made by a political candidate during a campaign and that our people only take pronouncements by leaders seriously when they are not running for office. There is a good reason for this attitude. Lyndon B. Johnson pledged that American boys would not be sent to do the fighting

that should be done by Asian boys. And Richard M. Nixon was going to restore confidence in the integrity of government.

From my own experience, I doubt seriously whether these men were "lying" in the sense that they told deliberate falsehoods. It is closer to the truth to realize that no man really knows what he is going to do once he is inaugurated. Issues look a lot different to a man whose responsibility is to act upon them than to a man whose sole obligation is to comment on them. This does not alter the national skepticism toward campaign speeches.

In most instances, however, Presidential candidates have had some exposure to the public on the national political scene. This means that they have a record. It may not indicate fully what they will do, but at least the voters feel they know the philosophies with which they are dealing.

Mr. Carter's problem is that almost anything he does is going to come as something of a surprise. It does not matter how often he has reviewed his programs during the campaign or how faithfully he will fulfill his campaign promises. He must still do a "sales job," and his success as President will depend on how quickly he defines his projects in Presidential terms and proceeds to take them to the people.

George E. Reedy, dean of the Marquette University College of Journalism, served as press secretary for President Lyndon B. Johnson.

54-40 and No Fight

By William Safire

WASHINGTON—At a small reception following a State Dinner in Paris in February, 1969, I found myself standing next to President Charles de Gaulle. Anxious to appear knowledgeable in world affairs, I mumbled something about how he had really stirred Canadians up a couple of years before with his cry of "vive le Quebec libre" to a crowd in Montreal.

He looked at me through eyeglass lenses thick as Coke-bottle bottoms with eyes that seemed to wonder why a President of the United States would bring along such a simpleton as a member of his staff. "One day," de Gaulle stated, with absolute certainty, "Quebec will be French."

The ghost of le grand Charles must have smiled imperiously last week when the Province of Quebec as- tounded Canada and the world by electing two-thirds of its representa- tives to the National Assembly from the Separatist Party.

Many worried Canadians, pointing to public opinion polls in Quebec that do not seem to favor independence, say that the regional election was only a rejection of the Liberal Party leadership on other issues. They insist it cannot be interpreted as a vote for separation of Quebec's six million French Canadians from the 16 million English-speaking Canadians across North America.

But movements gathering momentum lend respectability to ideas previously held to be unthinkable. Prime Minister Pierre Trudeau, himself a French Canadian, was thought to be a symbol of a unified Canada's ability to accom- modate minority desires. However, Mr. Trudeau—with his praise of Castro, his rejection of Taiwan, and his fool- hardy manipulation of Canada's econ- omy—is losing control.

The head of the victorious Parti Québécois, René Lévesque, plans a provincial referendum on independence two years from now. Since a chance exists that any separatist referendum victory would be followed by seces- sion, the federalists who believe in one Canada will probably put the issue to a nationwide vote before that time. Separatists, who might be a majority in Quebec, would still be a minority in the nation—and such a decision is the whole nation's to decide.

What does this mean to the United States? The possibility now exists of an argument to our immediate north on the subject of "self-determination" vs. "nationhood." Such national argu- ments have a way of encouraging hot- heads and becoming fierce (in our own case, it took the South over a century to triumph).

As a neighbor, the United States

must refrain from poking its nose in. But as fellow Americans, we can hope that the much-maligned spirit of nationalism—even including its prickly anti-United States manifestations—will prevail over separatism.

The reason is that the breakup of Canada would not create two strong nations, but two—and perhaps more—weak and quarrelsome bordering states, each inviting exploitation from abroad.

If Canada were to acquiesce in its own dismemberment, a modest proposal would be recalled that was put forward in the 1844 victory of James Polk—"Fifty-four forty, or fight." At that time, the United States angrily disputed British ownership of part of the Oregon territory leading up to- ward Alaska, to the longitude of 54-40.

President Polk, however, preferred to fight Mexico for the annexation of Texas than the British for the Canadian province now called British Columbia, which is why the northern border of the United States is the 49th parallel. We did not get to 54-40, nor did we fight.

But if Canada divides, would there not be pressure from above and below

ESSAY

the 49th parallel to merge Canada's western provinces into a United States of North America, with our "Manifest Destiny" marching unexposed from Oregon to Alaska?

If separatism succeeds, would not a Saskatchewan Statehood Party press for admission to the United States, citing our common language, common democratic tradition, common western frontier culture, and—above all—territorial contiguity?

A Canada that tolerated the separa- tion of its largest province would start down the road of further sub- division, resolving regional differences by further balkanization and—in some cases—affiliation with the United States.

We would be better off with one Canada. Canada would be better off with one Canada. The Canucks are not like the Kurds, a separate people decimated and dominated by oppres- sors; nor is Canada a New World Yugoslavia, five nations held together by the legend of an aging leader.

Canadians ought to stop pretending the separatist threat is not serious, and start making it clear that whatever autonomous and culture-respecting arrangements are made for the Qué- bécois, they flow from the font of one diverse but unified nation.

Charles de Gaulle, with his incite- ment to a "liberated" Quebec, was wrong. I only wish I could think of another occasion in which de Gaulle, in the long run, was wrong.

Thailand and the U.S.

By David Morell and Susan Morell

PRINCETON, N.J.—In October 1973, an unprecedented spasm of popular animosity to military rule forced Thailand's generals to relinquish the political power they had held for most of the previous 40 years. In October 1976, they reclaimed it.

This is the most repressive military Government since the abolition of ab- solute monarchy in 1932. It is not a government of, by or for anyone but the generals and the upper 5 percent of the Thai population that stands to gain from a return to the status quo for the 1957-73 period—golden years for the military elite, when Thailand's position as a staunchly anti-Communist ally of the United States pulled in a fortune in military and economic aid.

In the wake of several thousand political arrests, hundreds of university students and others on the military's list of those "potentially dangerous to society" have been fleeing Bangkok. Sizable numbers are going to the hills to join the insurgency. These are the same people who demonstrated against military dictatorship and for a constitution in 1973, thereby engen- dering the popular revolution. They were not Communists then, nor have they proposed a Communist govern- ment since.

We do not share the view that right-wing elements in nations like Thailand are unable to carry out political-power moves without the guidance and hand-holding of the Central Intelligence Agency. Thai military and police units are totally capable of de- signing and executing such events.

Yet it is true that C.I.A. involvement in Thailand has been a comprehensive effort, involving the same organiza- tions that lent financial and organiza- tional support during 1975 and 1976 to such groups as the "Red Gaur." This vocational-student vigilante group repeatedly has been whipped to a fever pitch of resentment and hatred of "rich, Communist university stu- dents."

It was the Red Gaur, along with police units, who brutally attacked, killed and even burned alive Tham- maest University students when they demonstrated against the return of former Prime Minister, Field Marshal Thanom Kittikachorn. In the midst of this attack, the military intervened with a coup aimed at "re-establishing order and stability in the kingdom."

A critical factor in the Oct. 6 coup was the role of King Phumiphon Adulyadej, Rama IX. In lending his visible support to the forces of the right, he abandoned a tradition. Al- ways, in the past, he remained officially detached from "politics," thereby making it possible for all citizens to identify with him and, more important, to continue believing that deep in his

heart the King was on their side, whatever that side might be. The Thai nation is now forced to reckon with the King as an unmistakably overt political personage, marking a turning point that cannot be overestimated.

What did the United States do to support the fledgling democratic political process in Thailand as it limped through the troubled last three years?

From the outset, the people's representatives were accused of lacking information on crucial issues, and of insufficient status to hold public office. There was a lot of truth to these ac- cusations. They were denied important information on domestic and foreign- policy issues by military figures who continued, albeit from a low-profile stance, to enjoy contacts with high- level United States and Thai leaders, and to receive privileged information on these issues. They were denied status by the King, who never lent royal legitimacy to the elected Parlia- ment.

In 1974, when the United States spent \$29 million in Thailand in military and economic aid, the new Thai Parliament was unable to obtain \$50,000 in aid funds for a badly needed information system and library. Representatives had nothing even suggest- ing the kind of reference service our own Congress takes for granted, no staff analysts to educate them about critical domestic and foreign policy issues.

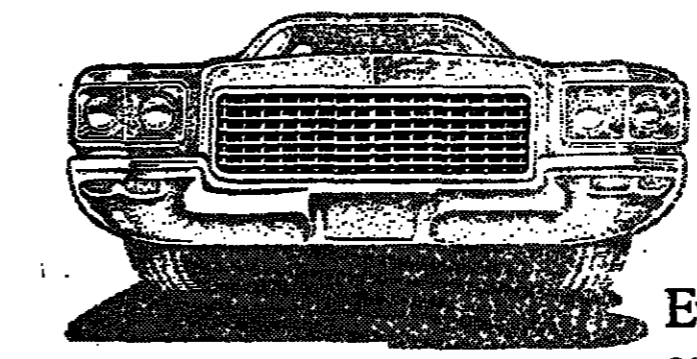
Serious proposals for modest kinds of American financial support for the parliamentary institution were con- stantly rejected as "suggestive of in- terference in Thai domestic politics," as if military and economic aid had no such effect.

Why did we balk at giving even small sums of foreign aid to support the kinds of institutions that might preempt the need for Communist-sup- pression operations?

It remains our national policy not to concede to Communist domination of independent nations. Yet we continue to concede to domination of independ- ent nations by repressive military re- gimes that provide the ideal climate for Communist insurgency. To combat the growth of these insurgent move- ments, we shower the ensuing chaos with military and economic aid— administered by military and police leaders. The effect is like that of spray- ing gasoline over smoldering embers.

When will we have a foreign policy that revolves around the things we're for, not against? We can let the world know, if we choose to do so, that henceforth we intend to use aid funds for support of representative govern- ment, political change through con- stitutional mechanisms, and civilian political competence sufficient to con- trol military ambitions.

David Morell and Susan Morell have written extensively on Thailand.



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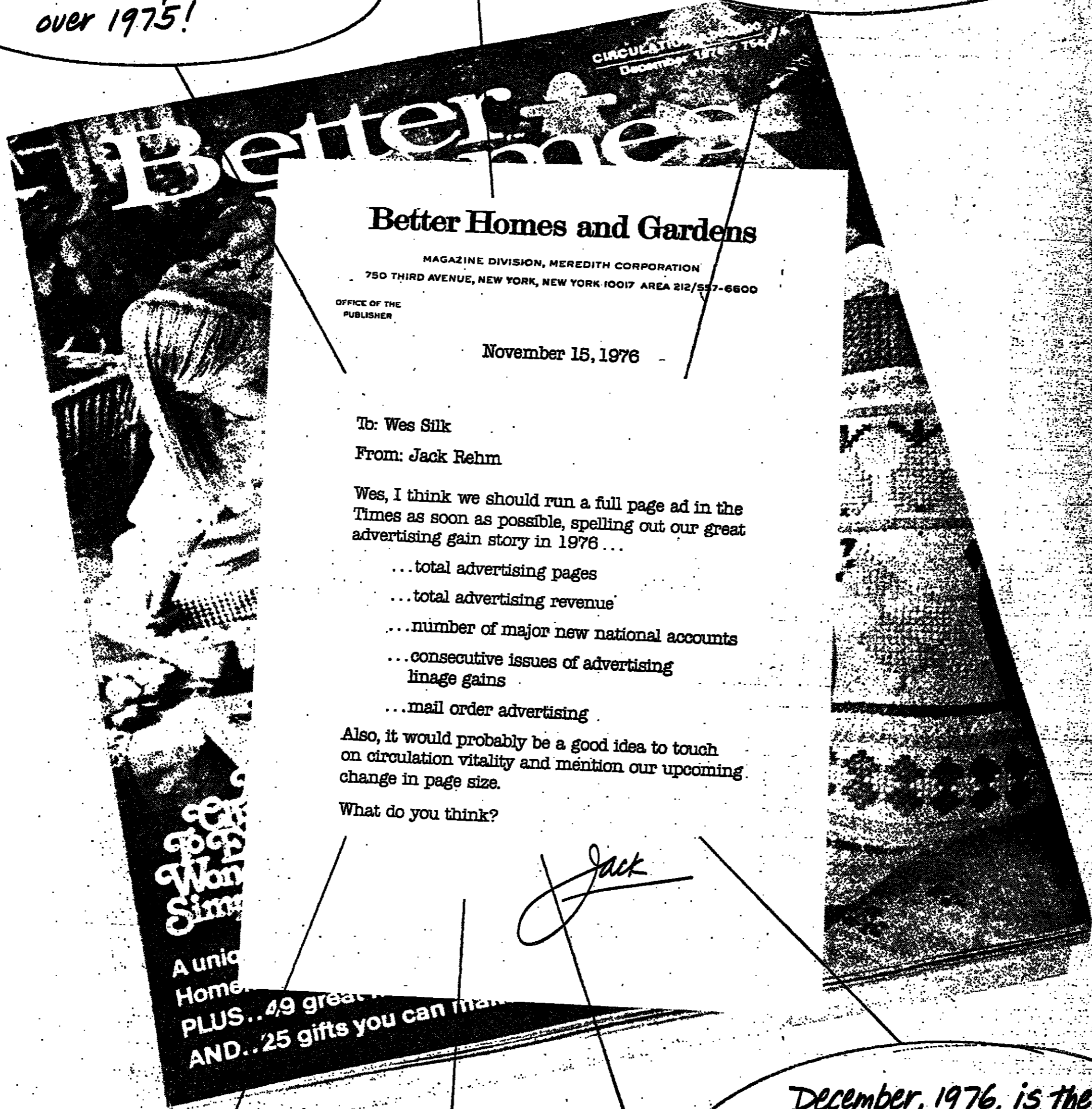
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The New York Times/Martin Silverman

Policemen Who Commute Say That Jobs Demand Dedication but Not Habitation

By GEORGE VECSEY

The man was bleeding to death in a gutter in South Jamaica, Queens. When the police car screeched to a halt...

parkways, they slowly turned off the mental flashing red lights and the emotional whooping sirens of their occupation...

they have "deserted" the city or that they could be more dedicated than they are.



Detective Angelo Librizzi, left, and Officer David Goodman are seen in an abandoned car from a South Jamaica, Queens, street. ABOVE: Detective Librizzi with his son, Michael, a football player he coaches. DETECTIVE LIBRIZZI AND HIS SON, MICHAEL, in their suburban home in North Massapequa, L.I.



Pupils Poor in Spanish Helped in Puerto Rico

By DAVID VIDAL Special to The New York Times

SANTURCE, P. R. — Edward McKay Colón, who is 15 years old, was in the ninth grade at Brooklyn Technical High School when sudden family problems took him from his home in Corona, Queens, back to the island of his mother's birth.

over there," said Norma Espinet, principal of the school, which has 360 pupils in the seventh to tenth grades and a waiting list of 300. Until 1973, she taught for five years in District 23 in Brooklyn.

And when he entered a regular Spanish-language high school here, the New York-born youth said, "I really didn't understand what they were talking about."

Edward Colón said physical facilities here were poorer than in New York and that he had no gym classes, but that he found the teachers here "more affectionate."

Mary Ann Carrion, 13, had a B average in the seventh grade in Hammon, N. J. Then last year, her father retired as a police officer and moved with his Bronx-bred family back home, settling in a suburb of San Juan.

For Alida Soto, the experience was bitter: "I couldn't speak Spanish, so the teachers didn't care," she said, adding that her move back to Puerto Rico involved "too long a story" to tell.

When I had to do an assignment I would do it in English. But they didn't give me credit for it," she said, "I could hardly speak Spanish."

2,000 in Experiment Their unexpected arrival (there are an estimated 45,000 such persons in the 708,000-pupil Puerto Rican school system, compared with 50,000 students with poor English-language ability in 1.1 million pupils in New York) has forced the creation of bilingual education programs by a system that is already overtaxed because of overcrowding, poor physical facilities and too little money.

Edward, Mary Ann and Alida now attend the San Juan Bilingual School and are among just 2,000 students served by experimental programs throughout the island.

They are in the same situation I discovered in New York when I worked with students from here who had gone

to city residents, who will spend their income (and payroll tax) in the city. Practical. Officers will be available for off-duty emergencies.

Psychological. An officer who lives in a "suburban" environment will not have as much identification with his job as a city resident.

All these arguments disturb Angelo Librizzi. From the time he was a baby, Detective Librizzi played on the beaches of the Rockaways. He took a football scholarship to the Citadel in South Carolina, played offensive and defensive end in a 27-0 victory over

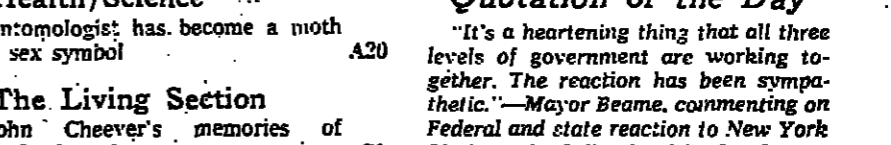
Failed in Regular Schools "It is flexible and it has given us good results because most of our students were complete failures in regular schools," Mrs. Espinet said.

Dr. Hector Seda Bonilla, an anthropologist from the University of Puerto Rico, has remarked that at some schools that have bilingual programs, fights have broken out between English-speaking and Spanish-speaking students.

The mainland-born youth is seen as a cultural aggressor," he said, noting a social aspect that further complicates the extension of instruction in English on the island.

Historically, the preservation of Spanish has been considered a key to the survival of what Dr. Seda called "the Puerto Rican nationality," and past attempts to impose English as the sole means of instruction ultimately were rebuffed. Today, Spanish is the instructional medium in Puerto Rican schools and English is taught as a regular subject.

Although the dimensions of the language problem here are huge, only \$565,000 is being spent on bilingual education programs, none of it at the elementary school level. The total education budget is \$388 million, which is 24 percent of all government spending.



Puerto Rican youngsters who were raised on the United States mainland attending the San Juan Bilingual School in Puerto Rico.

News Summary

MONDAY, NOVEMBER 22, 1976

International

The Army completed its final phase of occupation of Tripoli and its surrounding areas, taking control of the Mediterranean cities of Tripoli and highways between them and Syria, acting as the Arab force, now dominates Lebanon for a strip along the Israeli border. [A1:1-2]

National

Jimmy Carter has pledged, according to Mayor Beame, to discuss New York City's new fiscal crisis at a meeting today with Treasury Secretary William E. Simon. The Mayor spoke with both men about the city's court-ordered obligation to repay \$1 billion in short-term debts and said that the President-elect had promised to "do everything he could to help with this situation." [A1:6]

Metropolitan

More than 45 workers were injured when a powerful explosion and fire swept through a chewing-gum factory in Long Island City, Queens, about 24 workers suffered severe burns that the city could not care for them all and they had to be evacuated to hospitals outside the state. Some suffered burns over more than 80 percent of their bodies and were not expected to live. The cause of the blast, which demolished a big area of the block-long factory, was not known. [A1:1-2]

Business/Finance

No disastrous impact on the municipal bond market is predicted by bond dealers from the New York State Court of Appeals' invalidation of the one-year moratorium on payments on New York City's short-term notes. New York State-related bonds will very likely decline, perhaps sharply, but the rest of the tax-exempt bond market will probably not be affected. [D1:5-6]

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"It's a heartening thing that all three levels of government are working together. The reaction has been sympathetic." — Mayor Beame, commenting on Federal and state reaction to New York City's revived fiscal crisis. [B:6]

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AUDIT ASSAILS STATE OF CRIMINAL JUSTICE

An Albany Report Calls Record of Robbery Arrests Compared With Number of Crimes 'Discouraging'

By PETER KIHSS

A state report said yesterday that the criminal justice system had had a "discouraging" record statewide on robberies, with less than one-quarter as many arrests as reported robberies last year.

Even then there were less than one-quarter as many convictions as arrests. The report by the Division of Criminal Justice Services said many more crimes were believed to occur than were reported to the police, and the comparisons include arrests and convictions for crimes that occurred in previous years.

But the record, it said, showed 93,363 robberies made known to the police last year, while there were 23,908 arrests. The year saw 5,288 convictions for robbery and 3,293 sentences to state prisons for that crime.

2 Crimes a Minute

Statewide there were nearly two serious crimes every minute of the day last year, according to the first annual report by the division, headed by Commissioner Frank J. Rogers. The data were held to be the fullest ever collected on the state's crime, with 542 agencies representing 99.3 per cent of the population reporting.

The current criminal justice system "has failed to meet" goals of protecting rights of victims as well as lawbreakers; providing "swift, sure and humane punishment" for serious crimes, and preventing state institutions from being "expensive breeding grounds of contempt, which provide young offenders with advanced training in criminality and embitter older prisoners," the report said.

The 176-page document was offered as an attempt at some measure of the system's response to crime. Commissioner Rogers said that "to combat crime effectively, we must know when and where crime is occurring, what age the criminal and the victim are, what weapons are used and how well our police, prosecutors and courts are responding."

Many crimes, the report warned, are such that "the police are virtually powerless to prevent them." For instance, 55 percent of all murders—1,083 of 1,981—were committed inside buildings, and at least 452 victims were known to their killers. (The rest involved 345 strangers in disputes, and murders during other crimes.)

But the report added that about half the murders in the state did lead to a killer's being sent to state prison—1,144 prison sentences comparing to 2,286 reported murders, 1,652 arrests and 1,641 convictions of murder or a lesser charge.

The initial report noted that there had been 180,650 arrests for so-called Part I crimes—murders, negligent manslaughter, rapes, robberies, aggravated assaults, burglaries, larcenies and motor-vehicle thefts.

There were 1,009,632 such major crimes reported. But Commissioner Rogers warned that "this does not mean that only one in every six serious crimes results in an arrest," and that a more "sophisticated" tracking system remains to be developed.

What the Statistics Mean

The division said the fuller nature of the new reporting could exaggerate the increase in crime last year. However, for the eight largest police forces, it said there had been a 12.1 percent increase in major crimes, from 671,858 in 1974 to 753,140 last year.

This included a 6.5 percent rise in violent crimes and a 13.5 percent increase in nonviolent offenses.

New York City had the highest rate of reported crime—7,691.8 per 100,000 pop-

An editorial

Pack it in, Mr. Mayor

If Abraham Grossman still wishes to serve the city of Meriden, the best and only course open to him is to resign as mayor and leave the job to persons better able to deal with the demands and complexities of modern government.

not have to endure a continuation of such behavior.

Grossman's action in submitting a city application for federal funds under the Public Works Act without getting the approval of the council, which is required by law and which is



Mayor Abraham G. Grossman of Meriden, Conn., and examples of headlines in local papers: one calling for his resignation, one reporting his reply.

Grossman says 'nuts' to call for resignation

Lines defiance of the long pattern of ill-illuminaries, and des of orderly govern- ment and most glaring abuse of power, stung of city regula- tions, that have dis- tinguishable adminis- tration.

Dept. of City Govern-

By RAY MORIN

ulation, followed by Sullivan County with a rate of 7,236.5 and Monroe (which includes Rochester), 5,154.8.

The counties with the lowest crime rates were rural Montgomery, 1,240.3; Wyoming, 1,886.0 and Lewis, 1,965.7. Suffolk County was second only to New York City for the largest number of major reported crimes, tallying 63,994 to the city's 532,045.

A "surprising" finding, the report said, was that 32.5 percent of robberies were "committed by strongarm methods, such as unarmed muggings." Firearms were used in 30.9 percent and knives or other cutting instruments in 23.3 percent.

Sixty-six juveniles were charged with murder, the youngest being in the 11- to 12-year range; 24 aged 13 and 14, and 15. Ten boys aged 10 or younger were charged with forcible rape, out of a total of 285 such defendants under the age of 16.

The report said most law enforcement agencies appeared to be concentrating their drug efforts against marijuana—with 27,644, or 67.8 percent, of 40,798 drug arrests involving marijuana, including 20,293, or 86.7 percent of those, up-state.

The 1973 severe laws, the division said, were intended especially to deal with hard drugs—so that the heavy orientation toward marijuana cases indicates "these laws do not appear to have achieved their objectives."

Decline in Indictments

A decline of 1.3 percent in indictments of defendants on all felony charges—from 35,919 in 1974 to 35,454—across the state was reported by District Attorneys. The report said this was entirely attributable to New York City, where indictments were down 10 percent from 20,715 to 18,647.

But there was a 12.4 percent increase in disposing of felony indictments—32,532 on which action was completed last year, compared to 28,949 in 1974.

Meriden's Publisher and Its Mayor Exchange Insults

Special to The New York Times

MERIDEN, Conn. — To Carter H. White, the publisher of this city's principal newspapers, Mayor Abraham G. Grossman is a "tyrant" and a "buffoon," who drinks on the job, holds secret meetings and perpetuates sinister "transgressions and illegalities" at City Hall.

To Mayor Grossman, the publisher of The Morning Record and The Evening Journal is a "phony" influenced by the "machinations, gyrations and disloyalties" of other politicians. As for the host of published accusations against him, the Mayor says: "Nuts!"

To aficionados of rapier wit, the debate may fall short of immortality.

But to many of Meriden's 60,000 residents, it has become a great hometown show—an old-fashioned, bare-knuckle political fight between two community leaders whose style, backgrounds and persuasions could hardly be more divergent.

The Publisher

Mr. White is a smooth, Harvard-educated Republican, the scion of a prosperous publishing family. He grew up in Meriden, calls everyone by his first name and takes a deliberate, analytical approach to problems.

Mayor Grossman is a pugacious, Scripture-quoting infighter, a self-educated Democrat whose stocky figure, rolling jowls and volatile manners invite comparison with Florentino H. La Guardia. He grew up amid poverty and anti-Semitism in New York City, won medals in World War II, became a successful shoe salesman-businessman here and was known as a blustery political gadfly before his election.

The publisher is 60 years old, and the Mayor will say only that he is not eligible for Social Security, but age is probably one of the few things the two men have in common.

The Mayor first won a two-year term in 1972, and made a comeback to take the \$20,000-a-year job again last January. Since then, he and Mr. White have been growling and growling at each other over a variety of

issues ranging from pure politics to public expenditures.

Last week, however, the gloves came off. In a front-page editorial in The Record—one entitled The Last Straw—Mr. White called for Mr. Grossman's resignation, accusing him of fraud in signing an application for Federal funds without consulting the City Council.

On the editorial page, there was more: A Bill of Particulars: The Citizens of Meriden vs. Mayor Abraham G. Grossman. It listed 27 "transgressions and illegalities," including allegations of overspending, underspending, unauthorized spending, illegal layoffs, secret contracts, secret meetings, repeated circumvention of the City Council and interference in police and zoning matters.

"The City of Meriden finds itself in an almost impossible situation," Mr. White wrote. "We have elected a Mayor who has turned out to be a fraud upon the electorate. A. G. Grossman is not only a buffoon whose sobriety has often been called in question, but he is a dangerous tyrant. He has made Meriden a laughing stock around the state."

Comes in Singing

On the day the editorial appeared, the Mayor sailed into his office with a smile on his face and a song for his grim-faced secretaries. "They didn't see a smiling job—no, not me," he said later. "I came in singing. You know what? 'Oh, What a Beautiful Morning.'"

"They are not going to get anywhere with these charges, and you know why?" he asked, his eyes darkening as he leaned forward. "Because they are false charges. What I did, I did for the City of Meriden."

"I fight for what I believe. I know what it's like to be hungry. I know what it's like to be a thief, to have to steal food to eat..."

Mr. Grossman said something else about having to sleep in a basement "with rats."

What about the call for his resignation?

"How can I resign in good conscience?" he replied. "For the convenience of Carter White? And leave the city in the hands of the pro-tem

Mayor, Alderman Joe Marinone? What he wants — to take my job?"

The Mayor noted pointedly that Marinone was once a manager of a shoe store, and he contended that Marinone was elected to the City Council on the Mayor's campaign. "Now I got him a job and the appreciation?" Mr. Grossman said.

Drawing a copy of the Talmud from his bookshelf, the Mayor added that if somewhat ambiguously: "The person who doesn't realize gratitude is another animal in the world."

Among the various charges leveled against the Mayor, the one that has it that he caused the most trouble is that he signed an application for building funds from the Economic Development Administration without the knowledge of the City Council.

Over the weekend, the Council had to submit its own application for building funds. By law, the application must be submitted by a city's governing body." Mr. White, the Council many others have taken this to be the Council.

But not Mayor Grossman. "I first went into politics, they can't fight City Hall," he said. "Well, now I am City Hall. He said that he thinks of himself as the father of all the people of the city."

Mr. White concedes that Mr. Grossman has contributed to the public good—before his election to office.

Best as a Gadfly

"He was at his best as a gadfly," the publisher said. "He went to a public hearing when he was a store manager. He waved the flag around and he would have some figures. He kept people on their feet, he did just the opposite of what he had talked about."

The Mayor says he "decided to run for city officers to work on behalf of the welfare of the citizens of the city." "It is sometimes a very lonely job. I like it," the Mayor said.

"And you know why I like it? Can tell the phones where to get

"I'm not a business. I'm a people."



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Metropolitan Briefs



HOSTAGE FREED: Shirley Evans, left, being comforted by correction officer Saturday after she was released by Walter Brandt, an inmate at state prison facility in Woodbridge, N.J.

4 Die in Jersey Fire

A woman and three of her sons were killed when they tried to douse a kitchen fire in their home in Edison, N. J., and were trapped by smoke and flames. A fourth son escaped. Fire officials said Joseph Covert, 18 years old, was cooking at 3 A.M. when grease ignited papers and a wooden cupboard.

For several minutes, he, his mother, Gladys, 37, and his brothers, Ercl, 10, Chris, 12, and Scott, 15, tried to spray water on the flames, but they were unsuccessful. Scott ran to a neighbor's house to call the fire department, but his mother and brothers sought refuge in a bedroom and were overcome by smoke.

7 Held in Gang Clash

Seven persons were arrested in a violent clash between two motorcycle gangs that left eight injured—two with gunshot wounds. The Connecticut state police said a gang known as the "Huns" had attacked the "Vigilantes" at the Village Inn restaurant in Voluntown. Two of the eight persons hospitalized were shot; the others suffered cuts and concussions. Among the injured was Gary Dossatt, 26 years old, manager of the inn, who was not a member of either gang.

From the Police Blotter:

The manager of the Borinquener Cafe at 200 Seventh Avenue at 21st Street, was stabbed fatally in the doorway of the bar while ordering an unknown man to leave. The victim was identified as Edward Rodriguez, who lived across the street at 197 Seventh Avenue. . . . 4As she opened the door to her second-floor apartment at 202 West 102d Street, Murial Evans, 45 years old, was killed by a shotgun fired by an unknown gunman. Four packages of heroin reportedly were found in her coat pocket. Richard Wilkes, who lived with her, was uninjured in the apartment. . . . 4A man about 35 years old who was about to enter a social club at 25 West 123d Street was shot fatally in the head. He was identified as Raymond Patton, no address given and the motive for the shooting was unknown, the police said.

Customer Shoots Robber

A man who reportedly had been arrested three times on homicide charges was shot and killed by a customer in a Brooklyn grocery when he and an accomplice, who fled, allegedly attempted to rob the store. A 16-year-old girl, Anita Dixon, who also was in the store at 1082 Dekalb Avenue in the Bedford Stuyvesant section, was wounded accidentally when the male customer, not identified, fired four shots from his pistol and then disappeared.

The dead man was identified as Albert Lewis, 27, of 617 Rutland Road, Brooklyn. He had been shot in the head and the thigh and had carried a sawed-off rifle.

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Wn-Gown Relations Are Frayed University Grows in Stony Brook

IVER PETERSON
As in The New York Times
BROOK, LI.—A few cars still sport bumper stickers "Stony Brook Campus and To the giant university it's a plea for cooperation. But to some stubborn of this quiet suburban com-just wishful thinking. In 1962 as a campus of 782 and 161 faculty members in oak plains south of Route Brook now has 17,000 stu- by 1,200 faculty members. The university expects to be d employing 30,000 people, the combined populations unities around it. the sheer bulk and power University Center at Stony downstate flagship of the risty's system, is more than s of the area had bargained.

ie idea of our having a uni- our midst but I'm not im- the way they've done it," ve Planding, president of the ivic Association and one of ion's most implacable foes. complaints Are Numerous rare this view. They com- the impact of the university schools, sewers, housing and eral tone of what is other- ly conservative, stable col- small towns and private

oods, the director of univer- ns, believes along with many munity residents that his s come a long way toward ular support since the of the decade, when drug d student unrest brought s reputation to its lowest

made a concerted effort to es to the community, to es- tect, and we think that the situation has come a long aid. "We're pleased generally current state of affairs but ain't not sanguine enough hat we've reached an ideal

he university draws the larg- block of its students from is in the area. It has a vigor- service commitment, offer- ms ranging from free oral tening to assertiveness train- rried women, special pro- the elderly and cultural

y Brook, the university has e focus of a subtle but dis- among some residents of idential area north of Route the Long Island Rail Road ge university and the Levitt velopment next to it, which outh of the railroad tracks e boundary between the w Stony Brooks, share simi- ings with the older residents. neighborhood—it is a very rhood in Stony Brook. Vil- e complain about the uni- Gaby Jacobus-Baudier, a "But I think they would out anything that makes ause they don't like that." rprisingly, local merchants, benefited from the universi- are among its staunchest

the Stony Brook students uring their off hours, in student lounges or in- student-run beer halls. It's ey like to stay put, they t there aren't many places tudents in the area. t really gotten any bad vibes

from townspeople," Jeffrey Rabkin, a sophomore from Levittown, said. "It's just that they don't have any place to hang out for students." Jason Riener, a sophomore from Woodmere, was a littler harsher, perhaps because he had been stopped and his car had been searched by the police in Stony Brook for no reason at all, he said.

"If anyone tried to open up a place for students around here," he said, "there would be opposition to it. The town wouldn't let it happen."

Now the university is approaching the completion of the final phase of its growth, and its officials know that the struggle for acceptance is not over. Next month, its new Health Sciences Center will be dedicated across Nicollis Road from the main campus. A complex that will eventually include a 540-bed hospital, the medical research and treatment center will eventually involve 5,000 students, teachers and staff members, and its lumpy, modernistic tower dominates the rolling North Shore countryside for miles around.

"It looks like ice cubes in a glass" was the most printable comment from one critic, and the tower has become the strongest visual symbol of the university's presence in the community.

Relations Reaching Critical Stage

The university's relations with its neighbors are also reaching a critical point because of the great concern among Long Islanders these days about sewage. The university's sewer line to the outdated and overstrained treatment plant at Port Jefferson ruptured recently, pouring enough effluent into Setonack Harbor to close the waters there to shellfishing and renewing the call from local papers and some community leaders for the university to build its own sewage treatment plant.

Then there is the problem of housing. "The state, in all its wisdom, decided to plunk a major university in the middle of a suburban community with no concern for where the people were going to live," Marcia Grann Schwen, co-editor and publisher of the fledgling Village Times weekly and on balance a friend of the university, said.

The need for affordable housing has pushed the university into the almost forbidden ground of urging construction of apartments nearby, in the face of an almost universal suburban horror of such housing reflected in strict single-dwelling zoning laws.

So far, the surrounding towns have absorbed the faculty and the illegal, but tolerated, "grouper residences" of rent-sharing students in existing buildings. But with the state's having frozen funds for construction of new campus living space, Mr. Woods, of the university, concedes that the lack of housing "is going to become a critical problem very soon."

Further, the university's relations with the public are critical in a way that similar relations between other towns and older, private colleges are not. This is because Stony Brook, as a public institution, is extremely sensitive to political currents, especially at a time of fiscal stress in the state when every dollar for one campus represents a dollar taken from one of the other State University campuses. Because of its newness, university officials privately concede, Stony Brook has not yet built up the kind of political base in its community that the university centers at Buffalo and Albany, outgrowths of existing urban colleges, enjoy.

In the scramble for education dollars each year in the State Legislature, the two upstate campuses have consistent-

ly outmaneuvered Stony Brook with the help of legislators for whom support of the local campus is a political asset, not—as it at least once was—a liability. (Stony Brook, incidentally has an annual operating budget of \$100 million a year.)

But the situation is changing now. Dr. John Toll, Stony Brook's president, believes.

"We understand the concerns of the people in the area," Dr. Toll said recently. "We agree that it is sensible to protect the area. It's one of the principal magnets for our faculty—they like to live here, and we want to keep it that way."

Dr. Toll, a theoretical physicist whose grasp of the realities in the politics of education is anything but theoretical, has spent his 12 years as head of Stony Brook developing his plan for the university to become the focus of a "talent industry" on Long Island. The idea would be to provide the metropolitan area with the research and expertise needed for solutions to social and technological problems.

And although some residents complain about an "elitist" and aloof attitude among people from the university community, the infusion of residents with more specialized tastes has contributed in large measure to a flowering of little specialty shops and boutiques in the area.

"You have to be a little more educated to appreciate things like this," Ellen Galbraith said, indicating the clutter of imported cheeses, rare coffees and teas, unusual spices and European cooking utensils in her Gourmet Living store on Port Jefferson's main street. "The university people are very knowledgeable and very fussy, they know what they want, and that makes it much more interesting for us."

Walter Chrusch, who has run the Country Deli in Stony Brook for 10 years, is even more outspoken in his affection for the Stony Brook students he serves each day.

"The people around here, they're so raunchy they'd be against any change, especially from the south side of the tracks," he said. "I call them the liverwurst millionaires. The college kids eat nothing but roast beef, corned beef and pastrami, and the people on this side eat liverwurst and bologna."



Clowns cavorting in Central Park yesterday in front of "cootie" float, in rehearsal for Thanksgiving parade

Thanksgiving Parade Bug Makes a Shakedown Cruise in the Park

A 22-foot-tall, 30-foot-long bug with a red head, yellow eyes, ears, tongue and legs (six) and a blue and green body went for a walk in Central Park yesterday to the delight of several hundred spectators.

"The bug that ate Central Park" one man dubbed the colorful fiberglass creature that Macy's calls "the cootie." It will be one of 14 major floats in the store's 50th Thanksgiving Day Parade this Thursday.

Parade officials took advantage of yesterday's crisp fall weather to hold a short rehearsal for the giant bug and the 11 clowns that will accompany it.

And with all the cyclists, strollers, horse-drawn cabs and low-hanging branches it had to maneuver around, the bug probably had a rougher time yesterday than it will in the parade.

"Watch out for the branches," shouted Nancy Williams, a Macy's employee who works on the parade staff. But her warning came too late for Jeff Blumenthal, who rode on a special seat on top of the bug. Swinging branches got him a few times, but nothing serious.

The "cootie"—constructed with the other floats in a Hoboken warehouse—is propelled by a golf-cart engine and

rolls along on wheels that protrude from the bottom of each leg. Inside its cavernous belly, four riders guide it and pull ropes that animate its eyes and head.

Children, of course, were awed by the spectacle as the giant bug with its toothy grin ambled through the park near Bethesda Fountain.

If anyone was having more fun than the children, it was the clowns. Wearing thick, greasy face paint and rag-tag costumes, they spent the afternoon cheerfully trying to persuade the children not to ride their bicycles under the bug.

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'Mother Church' for Catholics Celebrates 150th Year in Newark

GEORGE DUGAN
As in The New York Times
Nov. 21—Two Archbishops, Governor and a United States Senator today helped celebrate the 150th anniversary of the founding of Little St. John's in Newark, the "mother church" of Catholicism in New Jersey.

Ed friends and parishioners of the sandstone edifice on West, built by tuckers, dimes s donated by Irish immi-

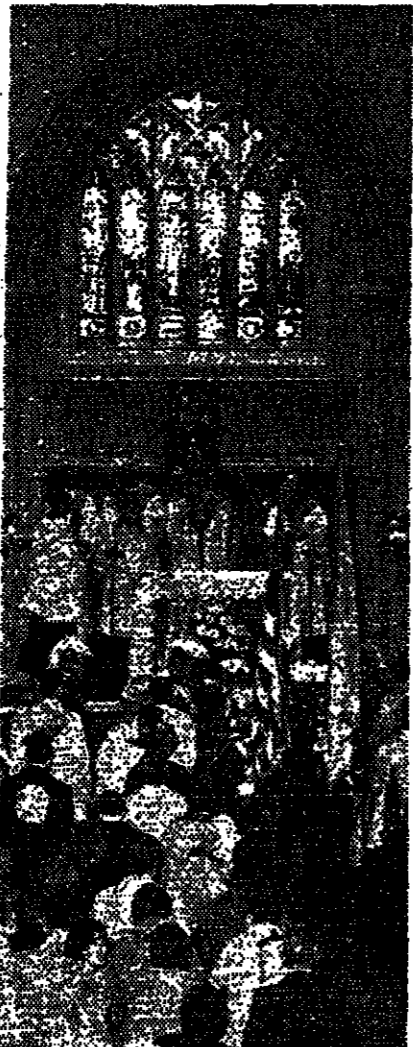
at row was Governor Byrne, an "Irishman from West back of him sat Representa- Rodino, and celebrating the mass was Archbishop Peter the Newark Archdiocese.

bishop's predecessor, Arch- as A. Boland, now retired, osep A. Costello were seat- side of the altar.

ing Irish pipers led the open- down the middle aisle be- nor, guard of two rows of hts of Columbus with drawn.

ny a Reverent Mix / Was a reverent mix of old- nes, a Gregorian chant and yms endorsed by Vatican

1 P. Hourihan, pastor of St- bed the anniversary sermon. St. John's was now a haven gital comfort for new gen- and Hispanic worship- ad been for the early Irish



The New York Times/Frank C. Donaherty
Knights of Columbus leading procession yesterday at Little St. John's Roman Catholic Church in Newark. Archbishop Peter L. Gerety, at altar, celebrated the mass.

te said, "you may be getting u are getting better all the

us. Archbishop Gerety ad- orshippers from the altar. 1 St. John's for serving a munity of harried commu- siness people and men and live and work in downtown service had ended the two ost of the worshippers to the

near Downtowner Hotel, where Irish cof- fee took the chill off the day.

St. John's today is noted for its chari- ties to the poor, the handicapped, the aged, the elderly and the ill. In 1975 the church served 6,000 meals to the needy who came to its doors, and with the help of young college volunteers, it fed, con- soled and nursed the numerous ill and elderly people who live in furnished rooms nearby.

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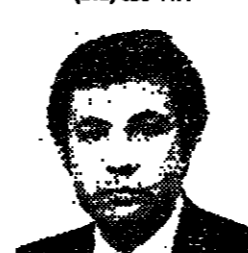
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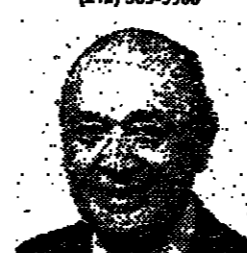
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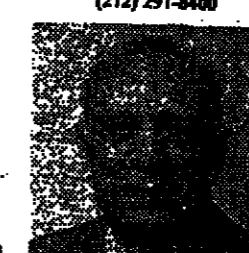
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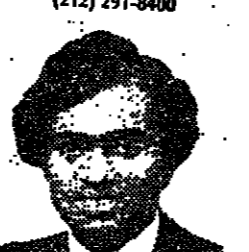
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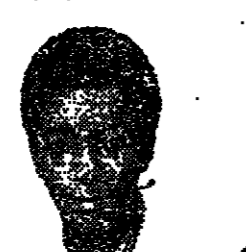
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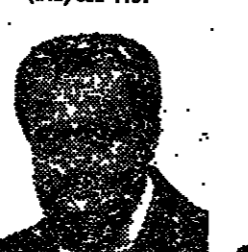
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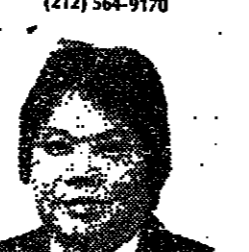
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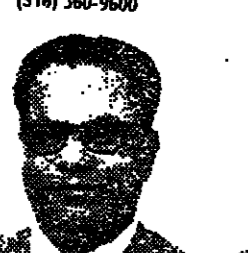
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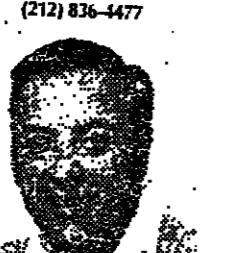
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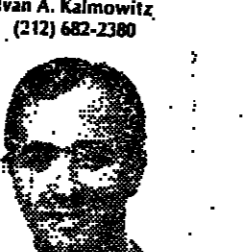
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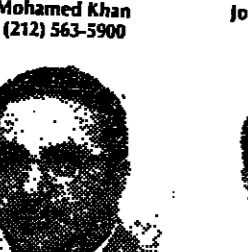
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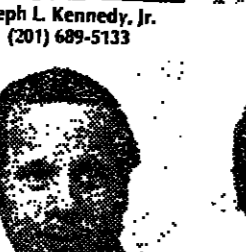
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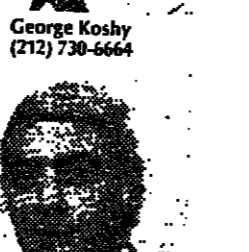
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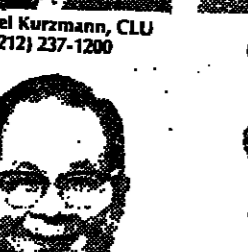
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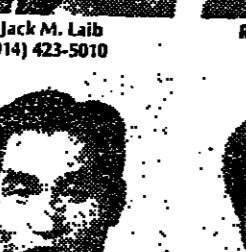
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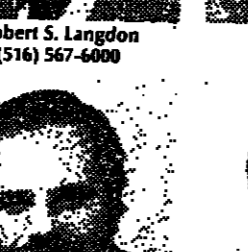
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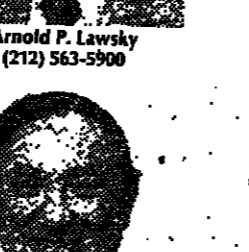
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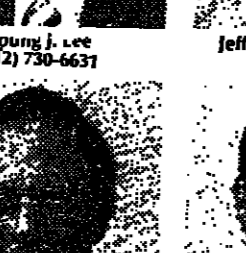
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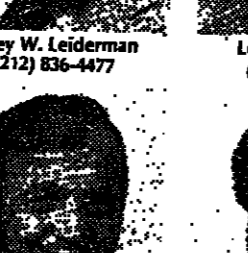
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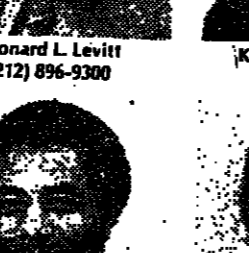
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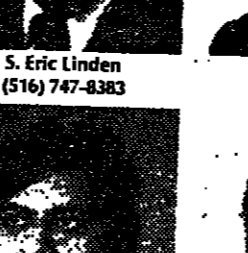
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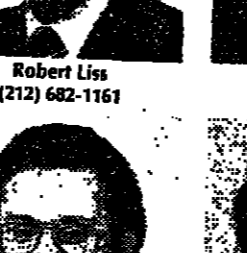
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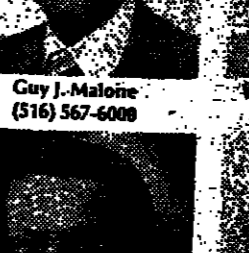
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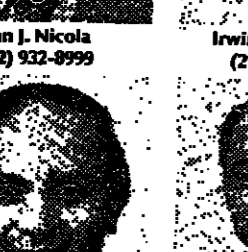
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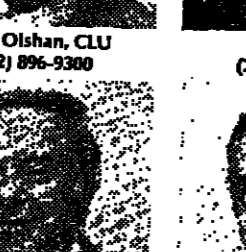
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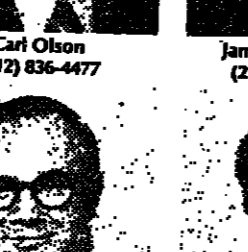
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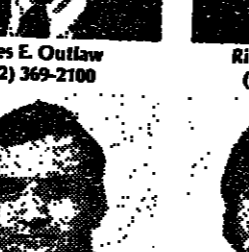
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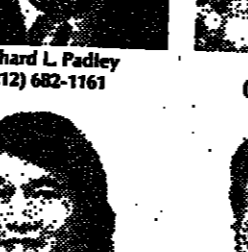
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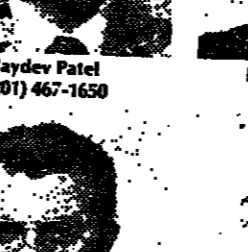
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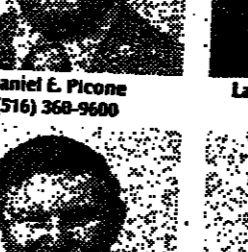
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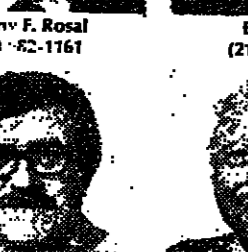
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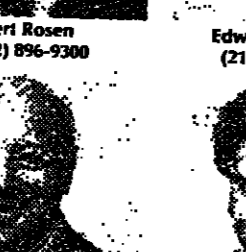
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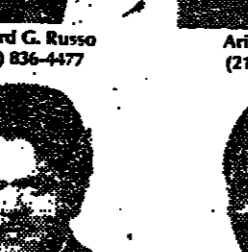
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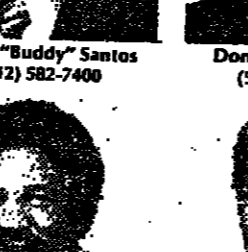
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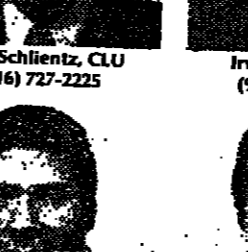
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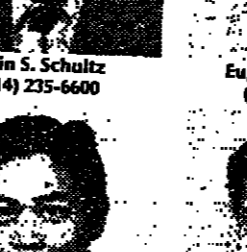
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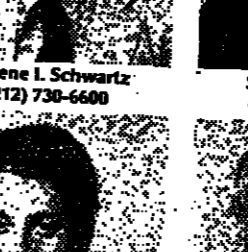
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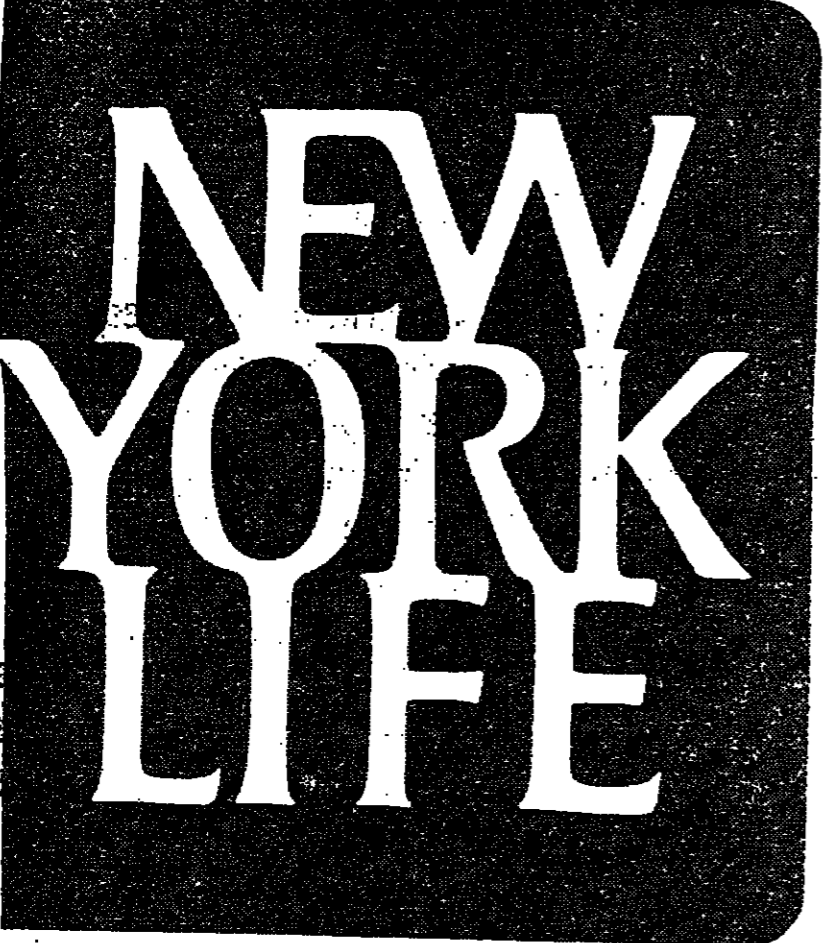
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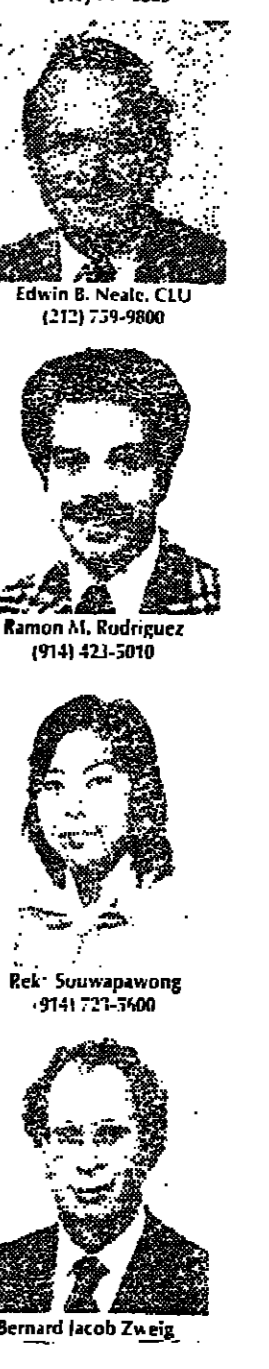
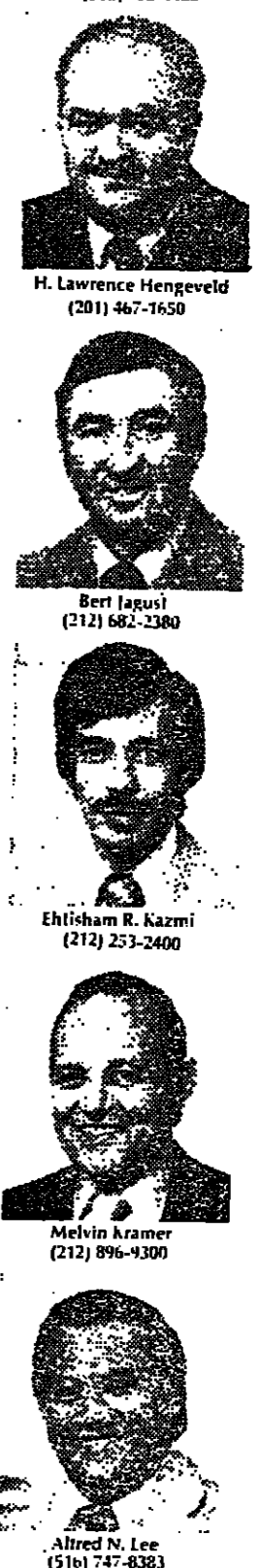
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MONDAY, NOVEMBER 22, 1976

Block of Extra Point Sinks Giants, 14-13; 5 Namath Passes Intercepted in 38-24 Loss

Jets' Todd Also Victim—Twice—of Patriots

By GERALD ESKENAZI

"We killed them!" Strange words from Ed Galigher, the defensive tackle, whose team, the Jets, lost by 38-24 yesterday to the New England Patriots.

"That's what eats me up," Galigher added. "I'd like to see the statistics."

The statistics will show that, indeed, the New Yorkers outgained the visitors over all.

But Joe Namath, who insisted "I was throwing to the right places," threw five interceptions. Two were picked off for long touchdown returns by Prentice McCray. Another touchdown was positioned by a Namath fumble.

In fact, every New England score—five touchdowns and a field goal—resulted from turnovers.

So those statistics that will eat Galigher up also show that the playoff-bound Jets had only one drive from scrimmage as long as 42 yards. They had only 237 yards of offense compared with the Jets' 287.

But they didn't have seven passes intercepted or lose three fumbles.

Namath's performance was another that will fuel the anti-Namath, pro-Namath debates.

There will be a picture frozen in the memory of the 49,933 fans at Shea Stadium: Namath throwing long, and his receivers having to slow down for the ball, going back to it, hoping the defensive back doesn't get there first.

The passes weren't as crisp as he usually throws them," said McCray, who became the 11th player in National Football League history to return two interceptions for scores.

"Before the game, I said to myself, 'I want two today,'" said McCray.

His first came in the second quarter when he cut in front of Rich Caster and ran all the way home, 63 yards, while Namath hobbled after him for about 10 yards and then stopped when it was apparent McCray was gone.

Then in the third quarter another sideline pass for Caster wound up in McCray's hands, and this was good for 55 yards.

"They weren't crummy throws," said Namath later. "It wasn't like I was throwing them up for grabs. It just turned out that way."

Combined with two interceptions thrown by Richard Todd, the Jets set a club high of seven in one game. Last

Continued on Page B10, Column 1

Danelo Is Stymied by Broncos After 2d-Period Score

By MICHAEL KATZ

DENVER, Nov. 21—It has been that kind of season for the Giants. After 5 hours 11 minutes 50 seconds of playing time, dating back to Oct. 17, they finally scored a touchdown today. So Phil Olsen, the 28-year-old younger brother of Merlin Olsen of the Los Angeles Rams, blocked Joe Danelo's first extra-point attempt in five games, and the Giants lost for the 10th time in 11 National Football League contests this season, by 14-13 to the Denver Broncos at Mile High Stadium.

Brad Van Pelt blocked a Billy Van Heusen punt, and Jim Stienke of the Giants fell on the ball at the Denver 1 and rolled over into the end zone with his team's first 6-pointer since 2 minutes 45 seconds of the second period at Minnesota on Oct. 17. The touchdown came with 25 seconds remaining in the first half, cut Denver's lead to 14-5 and awakened the Giants long enough for the offense to get its first touchdown, on a 1-yard dive by Larry Csonka on fourth down midway through the third quarter.

The Giant defense, whose streak of holding the opposition to no touchdowns was ended at 10 quarters the first time Denver had the ball, held the Broncos to a total of 83 yards in the second half. But, after Csonka's touchdown, the offense could never get within field-goal range for Danelo, who kicked four 3-pointers last week in the Giants' lone victory of the season.

One Last Chance

Craig Morton, sidelined by an injured elbow last week, while Norm Snead was the quarterback in the 12-9 triumph over the Washington Redskins, had one last chance with 18 seconds remaining in the game. The Giants took over on their 33 but had no timeouts remaining, and Morton, whose elbow had been slightly reinjured earlier in the fourth quarter, threw as far as he could. Steve Foley, Denver's fifth defensive back, made his second interception of the game, at the Bronco 22. He returned it 23 yards, lateraled to Randy Gradishar, who ran 10 more yards and lateraled to Louis Wright, who was finally brought down at the Giant 13 with no time remaining.

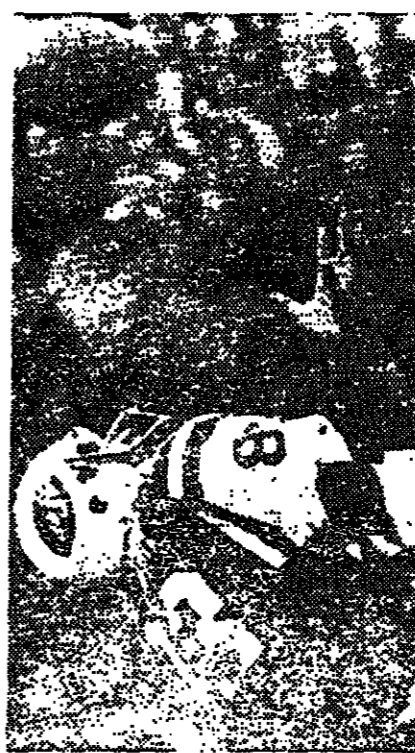
"I'll have to speak to them about that tomorrow," said Coach John Ralston of the Broncos, who did not like the risks his team had taken with its playoff chances.

The Broncos, who were eliminated from the title race in the American Conference's Western Division by Oakland's victory earlier in the day, gained their seventh victory in 11 games and maintained their chances for a wild-card playoff berth.

The Broncos had been favored by 10 points, but if it hadn't been for the blocked extra point "we'd still be out there playing," said John McVay, the disappointed Giant coach.

Danelo, who had been short and wide with a 53-yard field-goal attempt in the first half, had to delay his extra-point kick a split second while Larry Mallory, the holder, fumbled a high snap from Ralph Hill, the center.

"We were having trouble with our



Jets' Jerome Barkum gathering in a touchdown pass from Joe Namath.



Greg Buttle of the Jets being congratulated by teammate, Burgess Owens, after the linebacker picked up a fumble and ran 22 yards for a touchdown in the first quarter against the Patriots yesterday at Shea Stadium.

Rams Defeat 49ers and Close In on Title

By LEONARD KOPPELT

SAN FRANCISCO, Nov. 21—The weather was beautiful in Candlestick Park today, but if the 23-3 victory the Los Angeles Rams scored over the San Francisco 49ers had been played in driving rain and a sea of mud, it would have been exactly the sort of football game people blame on the weather.

Neither offense could do anything, and when the Rams broke it open with 17 points in a five-minute stretch of the third quarter, they scored off two fumbles and an interception. The 49ers wound up using three quarterbacks, all ineffectively.

As a result, the Rams closed in on a fourth straight Western Division title under Coach Chuck Knox, and the 49ers had their enthusiastic "rebuilding year" under Coach Monte Clark collapse about them to the tune of booring from a capacity crowd of 61,000. In addition, Cedric Hardman, their outstanding defensive end, suffered a broken ankle.

The Rams now have a won-lost-tied record of 7-3-1 with three games left—against New Orleans and Atlanta at home, and at Detroit. The 49ers, still second in this division of the National Conference, are 6-5 with Minnesota at

home and visits to San Diego and New Orleans coming up. The team that finishes first, of course, will enter the playoffs, but the 49ers have no hope of making it even as a wild-card team.

"I'm bitterly disappointed," said Clark. "We had a good opportunity and didn't capitalize. Our running game was nonexistent. I changed quarterbacks just to try to generate something, but the main thing is that

Continued on Page B11, Column 1

Continued on Page B10, Column 4

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Namath, Jets' quarterback, lost his grip on a snap from center in the quarter but quickly dived on the ball to recover his own fumble.



12 year old Scott...
MIGHT hide a secret

Redskins Down Cards as Thomas Stars, 16-10

By WILLIAM N. WALLACE

WASHINGTON, Nov. 21—Today was one "On Any Given Sunday" day. It is that on any given Sunday in the National Football League a team can beat any other team. The Cardinals and Washington were made aware of that belatedly today when the result of a late-Dallas game was posted on the scoreboard. Somehow Atlanta

boys in Irving, Tex. The point of all this is qualification for the postseason playoffs and certainly two of these three will qualify.

What no one knows is which of the three will lack the chair in the N.F.L. version of musical chairs. The Cardinals, a dynamic team accustomed to winning games at the very last minute, displayed little dynamism today while the Redskins, losers to the Giants a week ago, did.

They made fewer mistakes, three turnovers in two, and their defense, which had been leaking badly, was tight as a drum against Jimmy Hart, Mel Gray and Terry Metcalf, the Cardinal big-play people. Hart was dropped four times while attempting to pass and that was unusual. In 10 prior games he had been sacked only 11 times.

Hart placed the defeat in his own hand. The Cardinals had the ball at the Washington 20-yard line in the last 96 seconds of playing time and Hart came up with four incomplete passes, the second of which was close. The foot-

Continued on Page B10, Column 1

Connors Sets Tanner Set Final

WIMBLEDON, England, Nov. 21 (AP)—Connors, playing with a bad ankle, beat Roscoe 6-7, 6-4, today in the final 125,000 international tennis match at Wembley Empire Pool.

Originally scheduled for Nov. 20, the match was postponed because of rain. Connors' opponent, Stan Smith, was in a bad condition when he last saw him, Hess said.

Connors' doctor had advised him to play at all, a tournament official said, "but he was willing to risk a three-set final. We felt we had to grant his request."

Connors' doctor, telephone to Connors' doctor, and conferred with Tanner, agreeing to shorten the final.

Connors told me he would be disappointed to play a five-set match in no better condition than he last saw him, Hess said.

Connors appeared a certain lack of his usual mobility and power to Tanner's battery of groundstrokes in the first set. But he played better as the match progressed.

Connors served 18 aces and had his best set on Nov. 21. He led 4-1 in the first set but lost 6-3.

Connors often appeared in discomfort during the match and scored only two aces. He broke for the second set, but the better server of the two, as missing with his first serve

Continued on Page B8, Column 3

Red Smith Guess What's Happening to Baseball

Seventeen shopping days have passed since the market opened on baseball's new breed of freedom, and almost every day has brought fresh evidence of how little the men who own baseball know about their own business.

Throughout this century, and even earlier, owners have insisted and perhaps believed that if players were allowed a voice in their own future it would be the end of the game "as we know it."

They said that if the standard contract did not bind the player to his employer from cradle to grave, players would be gypsying across the map in greedy pursuit of the top dollar. They said this would destroy "fan identification" with members of the home team.

In the first test of that prediction, 24 of the 600 players in the major leagues chose to work out their contracts and shop around for a job. In the same period—that is, from the end of the 1975 season to the 1976 World Series—well over 100 and perhaps as many as 200 changed teams involuntarily. The men who worry about "fan identification" sold or traded away something near one-third of all the players in the majors.

Lonesome Charley

It was predicted that if players were free to change jobs like workers in any other industry, all the stars would be snapped up by the richest—and therefore greediest—clubs, or they would gravitate to the glamour cities like New York and Los Angeles, or they would join the strongest clubs with the brightest prospects.

Of the first 10 players to pick a new employer, New York got one and Los Angeles none. The others chose to play in Milwaukee, Cleveland, Atlanta, Montreal, Anaheim, Calif., Arlington, Texas, San Diego and Boston. In every case, the player picked a team with a poorer won-lost record, and presumably dimmer prospects, than the team he left. On second thought, that reference to pennant prospects may not be accurate. Six players quit Charley Finley, and the way things are going, nobody's chances look dimmer than Oakland's.

Over the decades, the single excuse used for allowing employers outright ownership of their employees was that it preserved "competitive balance." Since there was only one winner to a league, almost all of those who spoke so earnestly about preserving competitive balance were losers. It was always entertaining to hear somebody like Montreal's Johnny McSizle hold forth in this vein, because

Take Back Your Gold

It will surprise some that when a player decides which offer to accept, money is not necessarily the compelling factor. When Gary Matthews chose Atlanta and Sal Bando went to Milwaukee, they said they had rejected higher offers from other clubs. Not every ballplayer lusts after gold alone. As Jerry Kapstein, the agent, said when Don Gullett picked the Yankees, such considerations as a team's tradition, the environment and the way a team handles its pitchers can all influence the decision.

At the same time, there can be reasons other than money why a player might want to get away from a team. Maybe the owner addresses him as "Boy" or refers to him as "the village idiot."

There never was any reason why long-term contracts could not accomplish everything the reserve system was supposed to do. Multiyear contracts protect fan identification, preserve competitive balance and assure the owner a fair return on his investment in player development.

Although long-term contracts are feasible, legal and equitable, they are unpopular with baseball employers. They prefer one-year agreements so they can cut the player's salary after a poor season, fire him when they choose and, if he is disabled by injury, get rid of him as quickly and cheaply as possible. Given a choice, they will unselfishly cede all risks to the player. Also, long-term contracts make them nervous because they lack faith in their ability to assess talent and fear getting stuck with a turkey.

Nevertheless, changing circumstances are forcing them to employ multiyear agreements in self-defense. Free agents like Don Gullett, Gary Matthews, Joe Rudi and others who accepted package deals running into the millions have all committed themselves for a considerable piece of the future. And other clubs have done so with 18 of their men, Don Sutton has just signed for four years with the Dodgers, Ken Holtzman is on a five-year contract with the Yankees, and so on.

Owners of losing teams used to feel it important to make winter deals to convince the clientele that they were serious about strengthening the club. From a public relations point of view, an aggressive attitude toward free agents may be even more important. If teams like Baltimore, Minnesota, the Cubs, Houston and the Mets come up empty, their fans won't forget it right away.

Advertisement for Pall Mall Red cigarettes. Text includes: 'NEW! PALL MALL RED WITH A FILTER...it's milder', 'America's best-tasting cigarette...made to taste even milder with a filter.', and 'Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health.'

Canadiens Rout Leafs; Shutt Tallies 3

MONTREAL, Nov. 21 (UPI) — Steve Shutt had his second three-goal game of the season today as the Montreal Canadiens routed the Toronto Maple Leafs, 9-5.

Shutt, who has 23 goals in 23 games, scored once in each period against Toronto's rookie netminder, Mike Palmater. Shutt's first-period goal at 15:16 tied the score at 3-3. His second-period tally at 15:45 proved to be the winner.

Defenseman Larry Robinson also had two goals for Montreal. Jacques Lemaire and Guy Lapointe led Montreal an early 2-0 first-period lead with power-play goals.

Bruins 4, Red Wings 2

BOSTON, Nov. 21 (AP) — Jean Ratelle scored a goal and assisted on two others tonight as the Boston Bruins whipped the Detroit Red Wings, 4-2, and extended their unbeaten home streak to 30 games in regular season N.H.L. action.

Peter McNab, Dave Forbes and Wayne Cashman also scored for the Bruins, who are 9-0-1 at home this season and 25-0-5 at the Garden since their last regular season loss on Dec. 23, 1975.

McNab got credit for his 19th goal without taking a shot. His pass was intercepted in front of the net by a Detroit defenseman, Al Cameron, who surprised everyone by firing a 13-footer past his goalie, Jim Rutherford.

Flames 6, Flyers 5
PHILADELPHIA, Nov. 21 (AP) — Mel Bridgman scored at 6:18 of the third period for his second goal of the game and the Philadelphia Flyers withstood

at late rally to post a 6-5 victory over the Atlanta Flames tonight.

The victory put the Flyers in a second-place tie with the Flames in the Patrick Division of the N.H.L. Bridgman, who got his first score in the first period, seemed to give the Flyers an insurmountable 6-2 lead with his second, but the Flames closed with a flurry.

St. Francis Wins Title As Spellman Is Tied

Spellman and St. Dominic's of Oyster Bay, L.I., tied yesterday, 6-6, giving St. Francis Prep the Catholic Schools Football League title and giving New York City's Thanksgiving Day game between the Catholic School champion—St. Francis—and the public school champion—Bayside.

Had Spellman won, it would have tied St. Francis for the title. But George Rau connected with Brian Burke on a 76-yard touchdown pass play for St. Dom's and that tied the game. Ron DeMarco scored Spellman's touchdown on a 27-yard run.

Bayside, which routed Clinton, 29-6, on Saturday for its title, will be the host on Thursday when the two Queens powerhouses meet. There has not been a game between the two league champions in recent years.

Coopman Gets Decision

LIEGE, Belgium, Nov. 21 (AP) — Jean-Pierre Coopman of Belgium outpointed an American heavyweight, Cookie Wallace, last night in a 10-round fight. Coopman weighed 202 pounds to 218 for Wallace, Michel Simi, 161, outpointed Dino Walker of New York, 148, in another 10-rounder.

Their final goal came on Bill Flett's rebound with only 11 seconds remaining.

Penguins 5, Black Hawks 0
PITTSBURGH, Nov. 21 (AP) — Dunc Wilson stopped 25 Chicago shots, including a penalty shot, as the Pittsburgh Penguins posted a 5-0 victory over the Black Hawks tonight.

Wilson's second shutout of the season pulled the Penguins to within 4 points of the idle-second-place Los Angeles Kings in the Norris Division of the N.H.L.

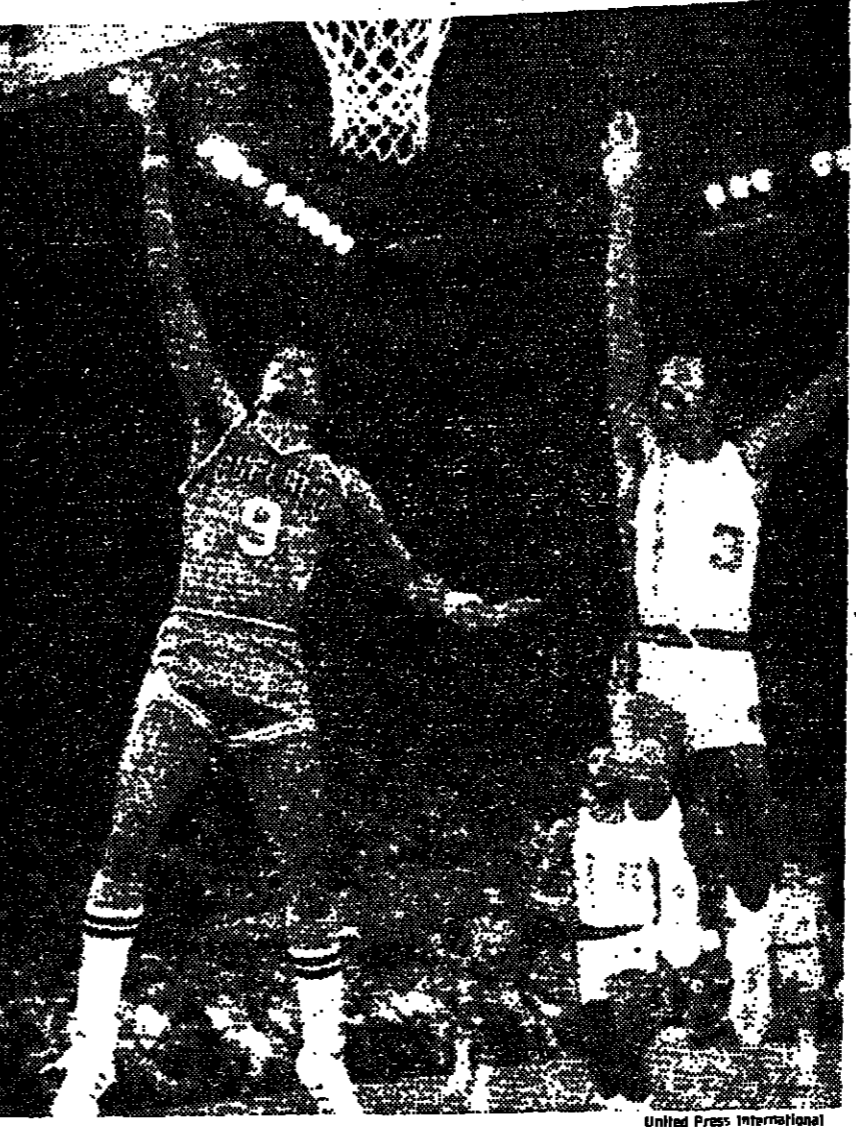
The penalty shot was called when Don Awrey tripped Alain Daigle as he skated toward Wilson on a breakaway. Daigle was unable to fake Wilson out of position on the penalty shot and the Pittsburgh goalie stopped it easily. Jean Pronovost started Pittsburgh's scoring with his 25th career goal at 12:30 of the first period.

Capitals, 3; Rockies 1
LANDOVER, Md., Nov. 21 (AP) — Rick Green, a rookie defenseman, scored his first N.H.L. goal as the Washington Capitals defeated the Colorado Rockies, 3-1, tonight.

Colorado scored first and held a 1-0 lead through the first two periods. Washington scored three times in the final period. Gord Lane, Guy Charron and Green got the goals.

Two Swedish Drivers Killed

HALLSBERG, Sweden, Nov. 21 (AP) — Two young Swedish drivers were killed in a crash today during a national car rally near here. Bo Larson and his co-driver, Bengt Soderlund, both 20 years old, died when their car skidded at high speed in a slight bend and crashed into a tree alongside the road.



Randy Smith of the Braves scoring against Trail Blazers' Herm Gilliam during game at Portland, Ore., yesterday. Portland won, 121-98.

Final Race Of Season To Pears

ONTARIO, Calif., Nov. 21 (UPI) — David Pearson kept a steady pace in his closest competitors dropped by one, and the Spartan driver brought his Mercury ahead of Lennie Pond today in the season finale of NASCAR National stock car racing. Cale Yarborough, who won the national championship by starting the race at the Ocala Speedway, was Pearson's challenger. Yarborough's Chevrolet out a clutch 100 miles from the finish. Yarborough edged out by a car length for third, behind Lennie Pond. James Hylton was fifth. The 1975 winner, Hylton, parked after only 12 of the 100 with a broken transmission. Waltrip was out a lap earlier and Donnie Allison pulled off late laps each with blown engines. Petty was gone 28 laps later, burned valve. Dave Marcis brought one of two caution flags during the race when his Dodge's engine failed after 153 laps. Janet Guthrie, who ran ninth unofficially, and Carl Edwards were briefly brought out on the flag at lap 117. The race was at record speeds until the Manning, finishing eighth, seventh-place Terry Bruns by for the rookie-of-the-year title.

Aqueduct Racing

Table with columns: Horses listed in order of post positions, Prob. Odds, and race details. Includes sections for FIRST-5000, SECOND-5000, THIRD-5000, and FOURTH-5000.

Roosevelt

Table with columns: Horses listed in order of post positions, Prob. Odds, and race details. Includes sections for FIRST-5000, SECOND-5000, THIRD-5000, and FOURTH-5000.

Meadowlands

Table with columns: Horses listed in order of post positions, Prob. Odds, and race details. Includes sections for FIRST-5000, SECOND-5000, THIRD-5000, and FOURTH-5000.

N.B.A. Standings

Table showing N.B.A. Standings for Eastern Conference, Western Conference, and Pacific Division. Columns include Team, W, L, Pct., and Games Back.

Blazers Down Braves, 121-98; Twardzik Star

PORTLAND, Ore., Nov. 21 (AP) — Dave Twardzik led a balanced Portland attack with 14 points today as the Trail Blazers defeated the Buffalo Braves, 121-98, in a National Basketball Association game. The victory was Portland's 15th straight at home over two seasons. Twardzik had 11 points in the first half as the Blazers built a 64-52 lead. Larry Steele scored 12 points in a second-quarter surge that put Portland into command. Bill Walton had 16 points and 19 rebounds for the Blazers, while Randy Smith paced the Braves with 15 points and 9 assists. Six Blazers scored in double figures. Late in the game a fight broke out between Fred Foster of Buffalo and Wally Walker, a Portland rookie. Foster was ejected from the game. Kings 106, Hawks 83. ATLANTA, Nov. 21 (AP) — Ron Boone scored 30 points, 18 in the third quarter, to lead the Kansas City Kings to a 106-83 victory over the Atlanta Hawks in an N.B.A. game tonight. The victory snapped a four-game losing streak for the Kings. The Hawks have lost five straight. John Drew provided most of the offense for the Hawks, who missed 11 free throws in a row. Drew had 26 points. Estaba, Junior Flyweight Stops Challenger in 11th. CARACAS, Venezuela, Nov. 21 (AP) — The junior flyweight world champion, Luis Estaba, scored a technical knockout in the 11th round tonight over Valencia Martinez of Mexico in his sixth defense of the World Boxing Council title. Martinez was bleeding from a cut over his right eye when the bout was stopped.

Nat'l Hockey League

Table showing Nat'l Hockey League Standings for Eastern Division, Western Division, and Pacific Division. Columns include Team, W, L, T, Pct., and Games Back.

More News Of Sports On Page B10

World Hockey Ass'n

Table showing World Hockey Ass'n Standings for Eastern Division and Western Division. Columns include Team, W, L, T, Pct., and Games Back.

Soccer

Table showing Soccer Standings for German-American League, N.Y. Ukrainian League, and Schaefer League. Columns include Team, W, L, T, Pct., and Games Back.

Dog Shows

Table showing Dog Shows for West Springfield, Mass. Columns include Breed, Class, and Winner.

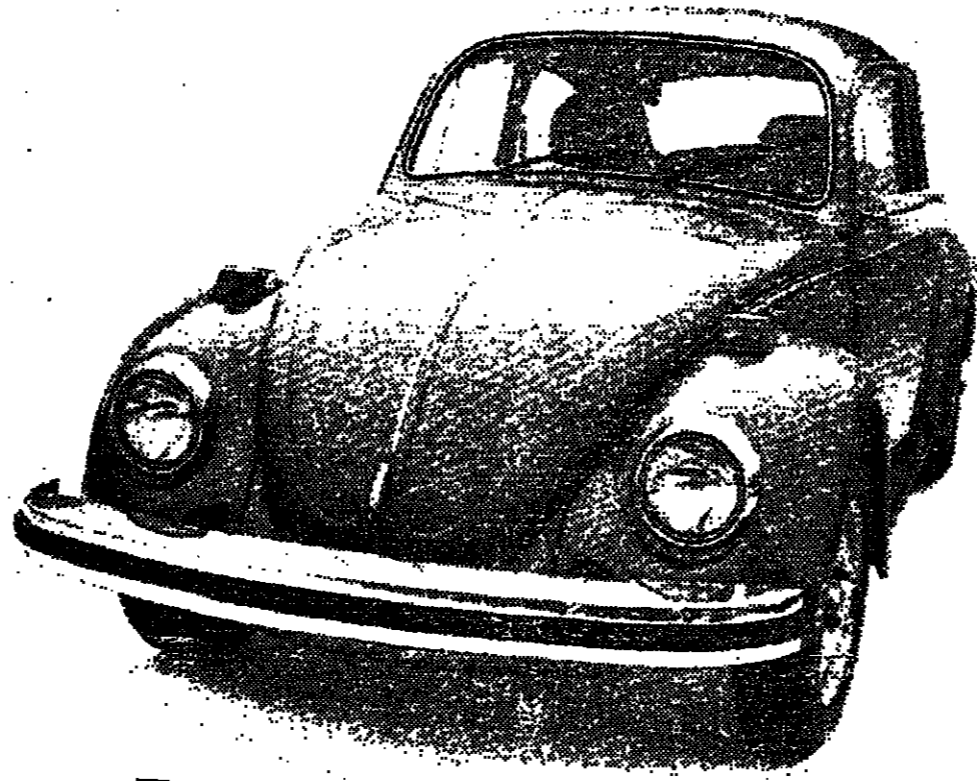
British Football

Table showing British Football Standings for Premier League, First Division, and Second Division. Columns include Team, W, L, D, Pct., and Games Back.

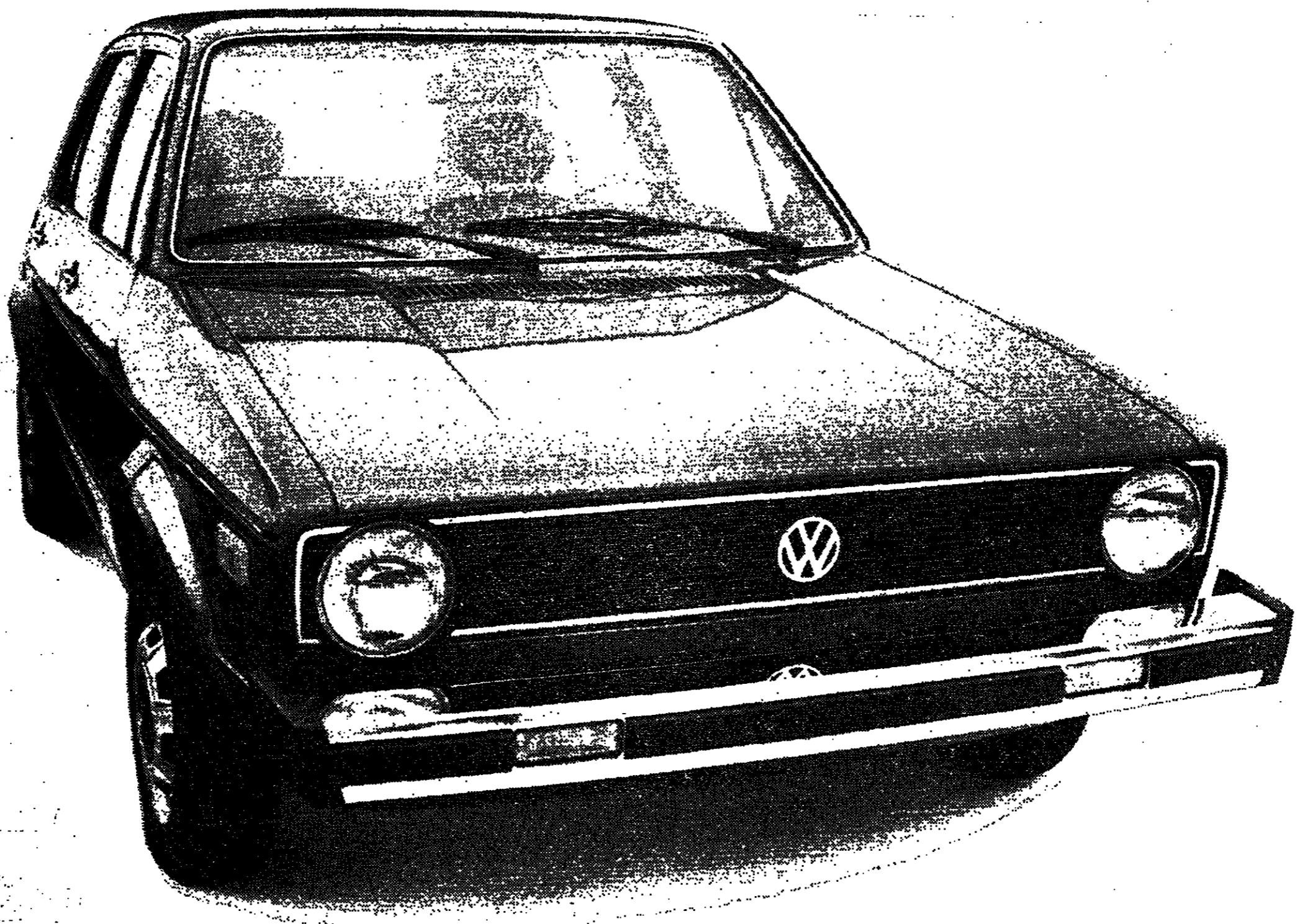
College Results

Table showing College Results for Basketball, Football, Hockey, and Soccer. Columns include Team, Score, and Location.

H.R.M. (Her Royal Martini) advertisement featuring a woman's face and the text 'Bombay Gin, imported from England. Superbly dry and gentle. One taste and you'll be one of us loyal followers.' © 1976 Carlton Impex, Ltd., N.Y.C. 10028



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Jets Beaten as Namath Throws 5 Interceptions

Continued From Page B7
year Namath threw six interceptions against Baltimore.

Yet, in the opening quarter, after Namath made what is becoming his weekly debut following a starting role by Todd, he threw the ball hard. A toss to Caster, in fact, who was 60 yards downfield, was dropped. There was nothing flutzy about the ball.

And Jerome Barkum, who played for the first time this season, and snared an 11-yard touchdown pass with that magnificent reach, went to Namath's defense, too.

"When you think your throws to every receiver have to be programmed differently, that he hasn't thrown to me for a year, well, he was just passing as well as ever."

But not always to his teammates, although they often dropped the ball when he did hit them. He completed 16 of his 35 attempts for 176 yards. He was sacked three times and he was intercepted at key times, when the Jets might very well have gone on to defeat a Patriot team that inflicted a 41-7 defeat on them last month.

With the Jets trailing by 14-10 early in the second quarter, Namath was intercepted in the end zone after the Jets had got to the Pats' 18. Later in the quarter, after moving to the Pats' 48, McCray picked off his first score. In the third quarter, on the opening drive with the Jets trailing by 21-17, Namath was intercepted in the end zone again after the New Yorkers had reached the 11-yard line. And on the next drive, McCray ran back another one.

That was why Coach Lou Holtz, who complained about stomach pains, also said, "The Jets beat somebody today as decisively as they ever beat anyone before—they beat themselves."

Outstanding work by the Jet defense—the Pats had averaged 4.9 yards a run—contained New England runners to an average of 3.8 yards a carry. Steve Grogan, who had averaged 8 yards a carry from his quarterback slot, was held to minus-2 yards on two runs.

Greg Buttle, the fine rookie linebacker, picked off one Grogan throw and also recovered a fumble, as did John Ebersole. Buttle ran for a touchdown on his recovery. Every Jet score, until the final one, also resulted from a turnover.

But they couldn't offset the three interceptions by Mike Haynes, or even keep the early 10-0 Jets' edge.

The Patriots actually were outplayed when it came to moving the ball from scrimmage. They were unable to cope with Clark Gaines, the rookie all-purpose back who caught seven passes for 82 yards. Gaines also had a 54-yard

rushing day, his lowest in his five straight starting assignments.

But New England played without Sam Cunningham. Still, they got a 109-yard rushing performance from Don Calhoun.

They got their final interception after Todd was in the game in the final minutes. Earlier, Todd had passed to Gaines for a 26-yard touchdown play. Then the Jets recovered the ball on an onside kickoff in which nine New Yorkers were positioned to the right of the kicker, Pat Leahy, who kicked the ball to the right.

It was too late anyway. The turnovers had taken care of the result, demoralizing the Jets' defense.

"We could just not believe," said Burgess Owens, "what was going on out there."

INDIVIDUAL STATISTICS
RUSHES—N.Y.: Calhoun, 18 for 54 yards; Davis, 4 for 41; Todd, 4 for 19; W.E. Calhoun, 22 for 100; Johnson, 15 for 44.
PASSES—N.Y.: Namath, 35 for 176 yards; Todd, 2 for 4; Barkum, 1 for 11; Grogan, 10 for 20; McCray, 1 for 11; Johnson, 3 for 22; Satterwhite, 2 for 25; N.E.: Calhoun, 2 for 11; Johnson, 3 for 22; Velez, 2 for 21; Satterwhite, 1 for 17.
Attendance—49,982.

STATISTICS OF THE GAME

Patrols	Jets
First downs	20
Rushing yardage	41-154
Passing yardage	83
Passes	10-21
Interceptions by	7
Punts	7-36
Fumbles lost	3
Yards penalized	89



Brad Van Pelt of the Giants blocking a punt by Broncos' Bill Van Heusen at Denver yesterday.

Block of Extra Point Sinks Giants

Continued From Page B7

timing," Danelo said of the Giants' blocking team. "I felt like I got enough height on it. I suppose I could've gone right through and kicked it, but I didn't know where the ball was going to be. A half-second, that's all it takes."

Hill said he had higher snaps converted, and Mallory said the ball had not been especially high. But the Broncos apparently had spotted a weakness in the Giants' blocking. Olsen went over John Hicks' spot at right guard to get his hand on the ball.

The Giants were surprised by what Denver was doing offensively early in the game.

"They did exactly the opposite of what the scouting reports said they would," said Stienke, the right cornerback. "According to the reports, they were supposed to pass out of some formations, run out of others. They did just the opposite."

Moses and Odoms Score

Whatever the case, after Rick Upchurch had returned the opening kickoff of 42 yards to the Denver 44, the Broncos moved 56 yards for the first touchdown against the Giants since the second period of the game against the Philadelphia Eagles on Oct. 31. It came on a 4-yard pass from Steve Ramsey to Haven Moses. Stienke was beaten on the play.

Ramsey threw another 4-yard scoring pass in the second quarter, this one to Riley Odoms, the tight end. The score was 14-0, Broncos.

But late in the half, with two of the nine penalties incurred by the Broncos pushing Denver deep into its territory, McVay called a timeout before a third-down-and-10 play from the Bronco 13. There were still 32 seconds remaining after an 8-yard gain had brought up a fourth down and 2 from the 21. McVay ordered a 10-man rush.

Van Pelt, who played a fine game at strong-side linebacker, got a hand on the ball, then lost sight of it. Stienke saw it. "I knew it was a touchdown," he said.

The Giants' first touchdown in more than a month buoyed them for the second half. Otis Armstrong, who had gained 79 yards rushing in the first half, finished with only 97. Csonka, who had gained only 6 yards on five carries before intermission, finished with 47. And Bob Tucker the tight end who had not caught a pass in three games, made two key receptions as the Giant offense, on four running plays from the Bronco 4, got its first touchdown since Doug Kotar's 3-yard sweep in Minnesota.

But after this 94-yard drive, which had started with a recovered fumble, the Giants made only one first down the rest of the game.

Maybe it was the atmosphere in Mile High Stadium. Maybe they were just tired. But the Giants rolled up an injury list. Jack Gregory, the defensive captain, damaged ligaments to his right knee and may be out the rest of the season. Tests will be taken tomorrow. Five other players were listed as "questionable" for next week's game against the Seattle Seahawks at Giants Stadium. They are Hicks (who re-injured his left knee), Pat Hughes (groin), Ray Rhodes (groin) and Harry Carson (knee and rib cartilage).

INDIVIDUAL STATISTICS
RUSHES—Giants: Kotar, 14 for 50 yards; Csonka, 15 for 47; Den.: Armstrong, 24 for 77; Keyworth, 13 for 38.
PASSES—Giants: Morton, 11 of 24 for 137 yards; Den.: Ramsey, 8 of 14 for 104; Moses, 2 of 2 for 32.
RECEPTIONS—Giants: Tucker, 5 for 86 yards; Murnighan, 2 for 24; Hill, 2 for 12; Den.: Odoms, 4 for 38; Armstrong, 3 for 36; Dainoff, 1 for 32.
Attendance—49,982.

STATISTICS OF THE GAME

Giants	Broncos
First downs	13
Rushing yardage	38-121
Passing yardage	122
Passes	11-24
Interceptions by	0
Punts	6-35
Fumbles lost	3-1
Yards penalized	55

Jets-Patriots Scoring

N.Y.	N.E.	QUARTER	DESCRIPTION
3	0	FIRST QUARTER	Leahy, 18-yard field goal, at 3:36. Key play: Ebersole recovers Calhoun fumble on Pats' 25; Todd, 8, run on first down.
10	0	FIRST QUARTER	Buttle, 27, with fumble recovery, at 4:18 (Leahy, kick). Key play: Hillers grabs Johnson, knocking ball out of hands.
10	7	FIRST QUARTER	Johnson, 15, pass from Grogan on third-and-12, at 11:34 (Smith, kick). 42 yards in 7 plays. Key play: Hunt recovers Gaines fumble; Calhoun, 12, run.
10	14	FIRST QUARTER	Hingley, 17, pass from Grogan, at 12:35 (Smith, kick). 19 yards in 3 plays. Key play: McCray recovers Giammona fumble on kickoff.
10	21	SECOND QUARTER	McCray, 63, intercepting Namath pass meant for Caster on sideline for easy score, at 10:18 (Smith, kick).
17	21	SECOND QUARTER	Barkum, 11, pass from Namath, at 12:46 (Leahy, kick). 28 yards in 5 plays. Key play: Buttle intercepts Grogan and returns it 6 yards to Pats' 26; Gaines, 16, pass from Namath on third-and-1.
17	28	THIRD QUARTER	McCray, 55, interception of Namath pass, takes it down sideline, at 8:01 (Smith, kick).
17	35	FOURTH QUARTER	Brook, 6, pass from Grogan, at 11:31 (Smith, kick). 35 yards in 6 plays. Key play: Namath fumbles after hit by Tipton, recovered by Zabel.
17	38	FOURTH QUARTER	Smith, 28-yard field goal, at 12:36. Key play: Fox intercepts Todd's deflected pass and returns it 20 yards to Jets' 11.
24	38	FOURTH QUARTER	Gaines, 26, pass from Todd, diving into end zone, at 13:17 (Leahy, kick). 33 yards in 3 plays. Key play: Piccone returns kickoff 58 yards.

Redskins Down Cardinals by 16-10 as Thomas Stars

Continued From Page B7

ball went through the extended hands of Gray who was in the back of the Washington end zone.

Thomas, the second-year pro whose age is 23 and whose playing numeral is 22, had a great game. He ran and ran, never with much room but always with verve. The Redskins had 56 rushing plays, 16 over the N.F.L. game average, and therefore they controlled the game. The Cardinals, who live by the big, sudden touchdown play, never could produce such a play.

Upset of Cowboys Gives Lift

What is in the collective heads of 86 football players arriving to reach the playoffs? "When I saw the Atlanta-Dallas score on the scoreboard be-

STATISTICS OF THE GAME

Redskins	Cards
First downs	20
Rushing yardage	56-247
Passing yardage	110
Passes	9-20
Interceptions by	1
Punts	5-37
Fumbles lost	3-2
Yards penalized	76

fore we began I got a lift," said Ron McDoke, the 37-year-old defensive end for the Redskins who knocked down two of art's passes.

"So did I," said Hart. "That was an up signal. If we win, we are tied with Dallas and in the playoffs. Now?"

John Zook, the Cardinal defensive end, said: "I guess we are one of those teams whose backs have to be

up against the wall at the time. Gee, that N.F.L. You never know what's going to happen on any given Sunday."

Washington Redskins 16-10 St. Louis Cardinals
St. L.—McCull, 48, pass from Hart (Bakken, kick).
St. L.—F.G. Moseley, 49.
Wash.—Thomas, 22, run (Mazzer, kick).
St. L.—F.G. Moseley, 40.
Attendance—49,832.

Eastern Ky. Eleven in Playoff

RICHMOND, Ky., Nov. 21 (AP)—Eastern Kentucky will play North Dakota State here next Saturday in an National Collegiate Athletic Association Division II football playoff. Both teams have 8-2 won-lost records. The winner of the game will be host for the Grantland Rice Bowl the following Saturday.

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Giants-Broncos Scoring

Giants	Den.	DESCRIPTION
0	7	THIRD QUARTER Moses, 4, pass from Ramsey, at 2:35; Turner, kick, 56 in 12 plays after Upchurch returned opening kickoff 42 to his 44. Key plays: Odoms, 18, pass from Ramsey, on 4-11 from Giant 45.
0	14	SECOND QUARTER Odoms, 4, pass from Ramsey, at 2:33; Turner, kick, 56 in five plays. Key plays: Dolbin, 38, pass from Ramsey; Giants' 32; Armstrong, 28, run to Giant 4; Stienke, 1, run on Van Heusen punt, blocked by Van Heusen at 14:33; kick blocked.
13	14	THIRD QUARTER Csonka, 1, run, at 5:20; Danelo, 56, yards in 15 plays after Martin recovered Ramsey fumble on Giant 10. Key plays: Csonka, recovery carries for 30 yards; Tucker, 16, pass from Morton on third-and-1 from Giant 26; Tucker, 30, pass from Morton on third-and-15 from Denver 43.

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Swann, wide receiver for the Rams, tackling C.L. Whittington...

Rams Defeat 49ers by 23-3 and Near 4th Straight Title

Continued From Page B7...
ren't able to run—we just didn't...
said, "We won the game the...
We had to win with defense."

DLER SHOES advertisement featuring a high-top leather shoe and the text 'BUT IT ISN'T. Some shoe is one of the famous ELEVATORS...'.

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League powers, each long-time seekers...

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26-7, at Philadelphia, nailed down their...
fifth straight American Conference...

The other Oakland points came on a...
safety, a 32-yard field goal by Errol...
Mann, an 8-yard touchdown run by...

AT ORCHARD PARK, N.Y....
San Diego 14 12 7 0-34...
Buffalo 10 5 0 0-13

AT PITTSBURGH...
Houston 10 10 0 0-22...
Pittsburgh 10 5 0 0-13

STATISTICS OF THE GAME table with columns for Rams and 49ers, listing stats like First downs, Rushing yards, Passing yards, etc.

troit Lions topped the Chicago Bears, 14-10...
But the Vikings broke a 10-10 tie...

NATIONAL CONFERENCE...
Falcons 17, Cowboys 10...
AT ATLANTA—After being held...

AT KANSAS CITY...
Cincinnati maintained its two-game...
advantage over Pittsburgh and Cleveland...

AT GREEN BAY...
Green Bay 3 7 0 7-27...
Chicago 3 0 7 0-14

AT SEATTLE...
Seattle 3 17 20 3-31...
San Francisco 3 0 7 0-14

AT PHILADELPHIA...
Philadelphia 12 0 7 0-26...
Pittsburgh 7 0 0 0-7

Saints 51, Seahawks 27...
AT SEATTLE—The Saints tied their...

AMERICAN CONFERENCE...
Bengals 27, Chiefs 24...
AT KANSAS CITY—Cincinnati...

AT PITTSBURGH...
The Steelers, who lost four of their...

AT PITTSBURGH...
The Steelers, who lost four of their...

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The Steelers, who lost four of their...

AT PITTSBURGH...
The Steelers, who lost four of their...

AT PITTSBURGH...
The Steelers, who lost four of their...

with their sixth straight victory...
The Pittsburgh linebackers were...

AT TAMPA...
The Browns kept pace with Pittsburgh...

AT PITTSBURGH...
The Steelers, who lost four of their...

AT PITTSBURGH...
The Steelers, who lost four of their...

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AT PITTSBURGH...
The Steelers, who lost four of their...

Scoring and Statistics of N.F.L. Games

Table with columns for American Conference (AT Tampa, AT Kansas City, AT Green Bay, AT Seattle) and National Conference (AT Atlanta, AT Pontiac, Mich.), listing scores and statistics.

School Results

Table listing basketball and football results for various schools, including teams like Truman, Cleveland, and others.

Saturday's College Football

Table listing college football games and scores, including matchups like Air Force vs. Michigan, and others.

Large advertisement for EMS Down Parkas, featuring images of people wearing parkas and text describing various models like Bugaboo, Patagonia, and Stadium Coat.

Advertisement for Guy LeBow's jock talk, featuring a cartoon character and text promoting sports news and phone services.

HUGH AUCHINCLOSS SR., STOCKBROKER, DEAD

Retired Washington Figure Was in Government Service Before Forming Brokerage Firm

By THOMAS W. ENNIS

Hugh D. Auchincloss Sr., a stockbroker in Washington for many years until his retirement last year, died Saturday at his home in the Georgetown section of Washington.

He was 79 years old and also lived at Hammersmith Farm in Newport, R. I. Jacqueline Onassis, a stepdaughter, is among his many survivors.

Mr. Auchincloss was also a lawyer and had practiced in New York from 1924 to 1926, when he was appointed a special agent in aerodynamics at the Commerce Department in Washington. In 1927 he joined the State Department, where he was an aviation specialist.

He resigned from Government service in 1931 and formed the brokerage firm of Auchincloss, Parker & Redpath with headquarters in Washington. The firm eventually established 15 other offices, two in New York City and the others elsewhere on the East Coast.

Brokers Firm Merged

In 1970, the firm was merged with the New York brokerage house of Thomson & McKinnon. At that time the combined firms, known as Thomson & McKinnon Auchincloss had 58 offices and assets of \$160 million. The firm is now known as Thomson & McKinnon Auchincloss Kohlmeier.

On his 78th birthday in August last year, Mr. Auchincloss received a citation from associates in his firm's Washington office. It said that his associates had "had their lives enriched by his high standards, a code of ethics and excellence."

Mr. Auchincloss was born at Hammersmith Farm, the son of Hugh Dudley and Emma Brewster Jennings Auchincloss. The family is a large one. It includes Louis S. Auchincloss, the New York lawyer and novelist, who is Mr. Auchincloss's cousin. The late James C. Auchincloss, who died in October and who represented New Jersey's Third Congressional District in the House for many years, was another cousin.

Graduate of Yale

Mr. Auchincloss went to the Groton School in Massachusetts and was a 1920 graduate of Yale University. He also studied at Kings College at Cambridge University in England and received a degree from the Columbia University Law School in 1924.

His studies at Yale were interrupted in World War I when he left to join the Navy. In World War II he was a lieutenant in the Navy's intelligence unit.

Mr. Auchincloss shunned publicity. But his name was in the newspapers in the early 1960's when he contracted to sell to real-estate developers his 46-acre estate in McLean, Va. The estate was on the Potomac Palisades, just across the river from Washington, and the developers proposed to erect tall apartment



Hugh D. Auchincloss Sr.

houses that would have dominated the Virginia side of the Potomac.

Local opposition to the buildings was intense, with the Interior Department joining the opponents. But the sale was consummated, and plans went ahead for the apartments. President John F. Kennedy intervened in 1963. The Interior Department, saying that it was acting under "clear instructions" from President Kennedy, blocked construction of the buildings.

A Boys Club Director

Mr. Auchincloss chief philanthropic interests were the Boys Club of Newport County, R.I., and the Boys Club of America, and he was a director of both. He was a member of the board of the Redwood Library in Newport. His clubs were the Metropolitan in Washington, the Chevy Chase in Maryland and the University Club in New York. He was a Mason, a member of the Holland Lodge in New York.

He is survived by his wife, the former Janet Lee Bouvier of New York, whom he married in 1942; five children; two stepdaughters, Jacqueline Onassis and Lee Radziwill, who are his wife's children; nine grandchildren and four step-grandchildren.

His children are Hugh D. Auchincloss Jr., the son of a previous marriage to Maya de Chrapovitsky; Nina Straight and Thomas G. Auchincloss, the children of a previous marriage to Nina Gore Vidali; Janet Rutherford and James L. Auchincloss, the children of his marriage to the former Mrs. Bouvier. A sister, Esther Blitz of Reno, also survives.

A funeral service will be held at noon Wednesday in Washington at Christ Episcopal Church, which is near his home in Georgetown, and another service will take place Friday noon at Trinity Episcopal Church in Newport. Burial will be in the Island Cemetery in Newport.

HENRY GANN

Dr. Henry Gann, a cardiologist who established the department of cardiology at St. Agnes Hospital in White Plains, in the early 1930's, died at the hospital yesterday after a long illness. He was 72 years old and lived in Sarasota, Fla., where he had moved when he retired 10 years ago.

Dr. Gann was born in Baltimore. He was a graduate of Johns Hopkins University and its medical school. He is survived by his wife, the former Anne Schulman; a daughter, Joan Peck; a grandson; three brothers and a sister.

FREDERICK DVONCH, 64, A BROADWAY CONDUCTOR

Violinist Stricken While Assisting During the Musical 'Pippin'

Frederick Dvonch, violinist, music director for many productions and a conductor for Broadway shows, died of a stroke last Thursday night while being taken to Polyclinic Hospital. He was stricken at the Imperial Theater, where he was assistant conductor of the musical "Pippin." He was 64 years old and lived in Rego Park, Queens.

Among other shows, he led the orchestra for the Rodgers and Hammerstein musicals "The King and I" and "Carousel" on Broadway, on tour and in London.

Mr. Dvonch was born in Chicago and was a graduate of the Chicago Musical College, where he won the Gold Medal, the Harmon Award and the Max Fischel Scholarship.

He was also a graduate of the Juillard School of Music in New York, where he won two fellowships, one in violin and the other in conducting.

He also received a doctorate in music from the New York College of Music. He had been music director of the New York City Philharmonic Company, had conducted the Stadium Symphony Orchestra at Lewisohn Stadium, the Juillard Orchestra, a series of concerts in Carnegie Hall and concerts broadcast by the Mutual Broadcasting System.

In addition he conducted at the Radio City Music Hall and the Jones Beach Marine Theater.

He is survived by his wife, the former Patricia Mathison; two children by a previous marriage to Mara Sebrinsky Dvonch, a violinist — Margaret Swingle of Seattle and Loring Dvonch of New York — three grandchildren, and a brother, Dr. Louis A. Dvonch of Naples, Fla.

Mrs. Abraham H. Lass, 68, Assisted Husband in Work On His Educational Books

Mrs. Abraham H. Lass, who had assisted her husband, the educator and writer, in his work on a score of educational books, died of a heart attack Saturday in her Manhattan apartment. She was 68 years old and lived at 284 East 10th Street in the Flatbush section.

Last month, the couple's first co-authored book, "Dictionary Pronunciation. A Guide to 8,000 Commonly Mispronounced Words," was published by Quadrangle/The New York Times Book Company.

In addition to assisting her husband of 46 years, Mrs. Lass was for many years editorial assistant to Philip Van Doren Stern, a writer.

Mrs. Lass was the former Betty Lipschitz. She was born in Brooklyn and attended Bay Ridge High School and Columbia University. After leaving college, she worked for a time as an assistant buyer at Macy's.

Mr. Lass retired in 1970 as principal of Abraham Lincoln High School.

In addition to her husband, Mrs. Lass is survived by two children, Roger and Janet (Mrs. Paul Gotkin), one grandchild, and a brother, Irving Lipton.

The funeral will be held at 10 A.M. tomorrow at the Garlick Funeral Home, 1700 Coney Island Avenue.

JOHN CRUMMEY, FOUNDER OF FMC CORPORATION, DIES

John D. Crumme, founder and honorary chairman of what is now the FMC Corporation, died Friday in San Jose, Calif., where he was living. He was 98 years old.

Mr. Crumme, a native of Chicago, attended Stamford University and began work in the John Deere Spring Pump Company in San Jose. He was its president when it was reorganized in 1921 and merged with other companies making fruit canning and canning equipment to form the Food Machinery Corporation in 1929. He remained president until 1940 and chairman until 1956. The company expanded into the field of agricultural chemicals and diversified its manufacture of machinery and is now the FMC Corporation with headquarters in Chicago.

He was former president of the board of trustees of the College of Pacific, member of the board of publications of the Methodist Church and director of the National Council of Churches.

He is survived by his wife, the former Elizabeth Dvonch, a violinist, and a daughter, Mrs. Paul Gotkin.

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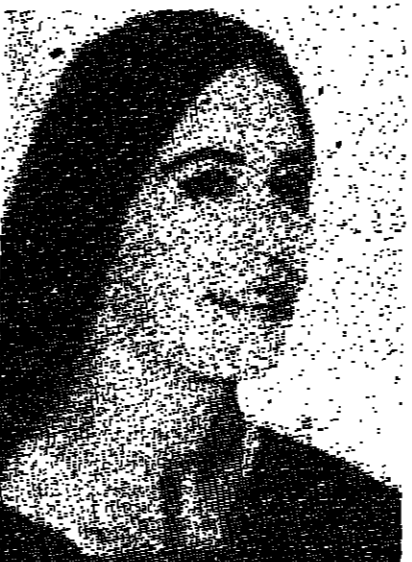
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Arlene Rothlein

Morris Eisenstein, Doctor Who Made Headlines, Is Dead

Dr. Morris I. Eisenstein, a retired obstetrician and gynecologist who made headlines 10 years ago when he told a state legislator about conditions in Harlem, where he was an associate attending physician, died Thursday in Lawrence Memorial Hospital in New London, Conn. He was 70 years old.

Dr. Eisenstein had moved to Hollywood Hills, Fla., where he had retired after living and practicing in Bergenfield, N.J., for many years in addition to his Manhattan practice.

Dr. Eisenstein was dismissed from the staff of the municipal institution for giving outside professional channels in criticizing conditions in the hospital, which was operating under an affiliation contract with Columbia University College of Physicians and Surgeons. In the ensuing furor the 700-member Doctors Association of the Department of Hospitals, which was operating under an affiliation contract with Columbia University College of Physicians and Surgeons. In the ensuing furor the 700-member Doctors Association of the Department of Hospitals, which was operating under an affiliation contract with Columbia University College of Physicians and Surgeons.

He was a member of the New York Academy of Medicine.

Surviving are his wife, the former Marian Katzman; three daughters, Julie Hirsch, Leah Kaplan and Marcia Brensiver; three sisters, Elsie Baum, Ruth Ruben and Ethel Sklerov, and four grandchildren.

The funeral will be held at 10 A.M. tomorrow at the Garlick Funeral Home, 1700 Coney Island Avenue.

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Arlene Rothlein, Dancer, Is Dead

Won Obie in 1968 as Best Actress

Arlene Rothlein, well-known dancer, choreographer and Off Broadway actress, died Saturday at Long Island College Hospital, Brookly. She was 37 years old. The cause of death was believed to be meningitis.

Miss Rothlein received an Obie in 1968 for best actress for her portrayal of the lead in "The Little Match Girl." One of the major bridge figures between the burgeoning Off Broadway dance and theater movements during the 1960's, she came to public notice dancing with James Waring's company after she had graduated from Brooklyn College.

Continued Studies

Miss Rothlein showed an aptitude for dramatic roles as well as those requiring specialized dance skills and was cast in one of the early Off Broadway productions of Lawrence Kornfeld's "What Happened," based on the writings of Gertrude Stein. She played in all four revivals of the work which marked a successful joining of the dance and dramatic forms at work at the Judson Memorial Church.

Born in New York, Miss Rothlein began dancing while she was attending Erasmus Hall High School. She continued her studies at the New Dance Group, the Merce Cunningham Studio and with Mary Anthony. She was also interested in Spanish and Indian dance and later created solo works such as "Morning Raga With Yellow Chair," which drew on the

various traditions for its realization. Her most powerful creative influence was with whom she danced most often, appearing in "Musical Moments," "Thyest Path" and "At the Cafe" among others. Her special stage style was the nuances of period style along her standing and dramatic ability. She was expressed both in her dances and in the titles to several of her dances such as "Present for Me" and "It Seemed to Me There Was in My Garden and Grass in My Hair."

Mr. Kornfeld used her in several productions including the unusual "Musical Moments" in 1967. Miss Rothlein was praised in the New York Times by Clive Barnes, who commented that she "looked seductively and seductively as Pease had been among others."

Her one-character play "Auntie" combining recitation, music and dance was given in 1970, and she appeared in Mr. Kornfeld's production "Surviving Art," which was written by her brother, Arthur McGrath, a dancer, choreographer, mother, father, and a husband.

A funeral service was held at Riverside Chapel in Manhattan and a memorial service at the Judson Memorial Church will be announced.

She is survived by her mother, Mrs. Arthur McGrath, and her father, Mr. McGrath.

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Officers Who Commute Say Jobs Need Dedication, Not Habitation

Continued from Page B1.

Tennessee Tech in the Tangerine Bowl, served as an Army officer and then came home.

Home was New York City. He was working for a Wall Street firm, studying law at night, chasing stock swindlers during the day and making friends with city detectives he met. One day a friend handed him an application to the force and "ordered" him to fill it out.

"It was the best thing I ever did," Detective Librizzi said. "Everybody's always talking about getting involved, helping New York. I love this city. In my job, sometimes the good guys win."

Angelo and Peggy Librizzi settled in the Rockaways, but were disturbed as the city razed whole neighborhoods, steered welfare clients into aging homes and built large projects in the Rockaways. They could not afford the only neighborhoods they liked in Queens. They didn't desert the city, in their view, the city deserted them.

"They, my parents still live in the Rockaways," Detective Librizzi said. "I visit them every week. If I still lived there, I could take a bus or a subway to work. I wouldn't need a second car, like we do in the suburbs."

Second Job Was Needed

Eight years ago, just as he joined the police force, Detective Librizzi squeezed out the down payment on a "handyman's special" in North Massapequa. To pay for the repairs, he took a second job in a service station.

"As a rookie, I wasn't supposed to moonlight," he recalled. "But I'd change oil and fix flats from 8 A.M. to 4 P.M., come home and eat supper, then work the 6 P.M.-to-2 A.M. shift in Queens."

Today, that home is a gleaming tribute to the Librizzi family's handiwork. The back yard is tiny, surrounded by other small development homes, but Detective Librizzi has found room for a modest above-ground swimming pool for his two adopted children, Donna Marie and Michael.

"I know how that's going to sound in the paper," Detective Librizzi said cautiously. "But, look, I moonlighted four months for that pool. I take home \$12,000 a year after taxes and \$1,800 goes for town and school taxes."

He is involved in youth football and coaches a team of 10-year-olds. The Librizzis send their children to parochial school in Nassau County.

A Tour of South Jamaica

In the suburbs had not affected the way they worked. They took a visitor on their night shift last week, roaming into South Jamaica, a mostly black area.

"You don't think about color in this job," Detective Librizzi said. "The people come down on black cops just as hard as on us. There's good and bad everywhere. You see some black woman get ripped off by some kids at the bus stop, and it's the same as if she were white. It bothers you."

On their working tour, the two partners helped a woman evict a male friend, telling the woman to stop insulting him, telling the man to "be cool, man." They found a missing 15-year-old girl hiding in an apartment, afraid to return to her shouting stepfather. They made the judgment that the girl was being harbored by "decent, religious people," and they warned the stepfather to leave the girl alone until a social worker could place her elsewhere.

"Different Scale of Values"

But the biggest job of the night was the stabbing on Merrick Boulevard. The officers scrambled to save the man's life, and it troubled them that nobody in the crowd would offer any evidence. (The man later died, and two men were held in connection with his death.)

"It bothers you, at first, to think he died," Officer Goodman said. "You do all you can at the scene, but once he gets to the hospital you try not to get involved. It's a different scale of values. Imagine dying for 50 cents. But when we rescue a child, we find ourselves going back to the hospital every 15 minutes for the news."

Many policemen even make the argument that it is not good policy to force men to work in the same neighborhood where they live, because they might be too timid, or too zealous, and there could be repercussions. Others argue that a residency law would restrict their "civil rights" to live where they want.

"Some of my best men live in the city, and some live in the suburbs," said Capt. Charles Reuther, the chief of the 103d Precinct. "It's the same way with my lower-rated men. I hate travel, and I live in a condominium 15 minutes away, but if I got married and wanted to change my life style, I wouldn't want my freedom restricted. It doesn't make a bit of difference where a man lives."

In a reverse way, however, it does matter greatly to David Goodman and Angelo Librizzi. It means that they can walk into a crowd, chase a fellow officer, settle a dispute and help a burglar and know that, somewhere, the world is calm, that the people they love are safe.

"But you know something?" Angelo Librizzi said. "I really like where I live, but after eight years I still feel like a refugee. I feel transplanted out there. We're landlocked in Massapequa. I think of that beach in the Rockaways, and I feel sorry I can't live there any-

Deaths

ADELMAN—Max, beloved husband of Clara, died of heart failure at St. Vincent's Hospital, New York City, on November 21, 1976. He was 78 years old. Burial in the Holy Sepulchre Cemetery, New York City.

ALLEN—John, of 150 West 10th St., died of heart failure at St

...thein. Dancer, ... in 1968 as ...

Vartin D'Arcy, Jesuit Philosopher, Dies in London at 88

Nov. 21 (AP)—The Rev. Martin D'Arcy, a leading Jesuit philosopher-converted a number of famous Roman Catholics, has died. A Jesuit said the 88-year-old died Saturday night.

...ed a brilliant conversationalist-ry counted among his friends and his time: Albert Einstein, Russell and T. S. Eliot, Dame Nell, and Evelyn Waugh were converts.

...high used Father D'Arcy as the character of Father Roth in his novel "Vile Bodies." The first was described as one who "everything that could possibly offend anyone who could be of any importance" in London.

IMAN A. ROSENBERG

A. Rosenberg, who retired 4 years ago as president of the studios in Manhattan, producer graphic and title slides for television Saturday in his home at 69th Street. He was 84 years old.

Michael L. Fishman

Michael L. Fishman, a technical consultant, was married yesterday to L. Fishman, a lawyer with the law firm of New York City.

Janit Levine Is Married To Robert A. Greenwood

Janit S. Levine and Robert Arthur Greenwood were married yesterday in the Twin Lakes Country Club in Meersville, Pa., by Judge Maxwell E. Davison of the Lehigh County Court.

Miss Heilbrunn Is Bride Of Jeffrey Ruthizer on L.I.

Monica Emily Heilbrunn, daughter of Mr. and Mrs. Fred R. Heilbrunn of Rego Park, Queens, was married yesterday to Jeffrey Ruthizer of New York, a vice president in charge of labor relations for RKO General Inc.

Janice Weinman Bride of Stuart Shorenstein

Janice Jennie Weinman, assistant director of the State Temporary Commission on the Future of Post-Secondary Education, was married yesterday to Stuart Alan Shorenstein of New York, a lawyer with Fly, Shuebruk, Blume, Gaguine, Boros & Schulkind.

Shipping/Mails

Outgoing SAILING TODAY Trans-Atlantic HOLLANDIA (Hollandia), Linwood Dec. 23 and Conanza 23, sails from 57th St., Brooklyn.

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Deborah Andrea Schesch, daughter of Elizabeth Vasson Schesch of Paramus, N.Y., and the late Carl Jacob Schesch, was married yesterday afternoon to David Louis Wernick, son of Mr. and Mrs. Hyman Wernick of Holyoke, Mass. Rabbi Isaac Swift performed the Orthodox ceremony in Temple Ahavath Torah in Englewood, N.J.

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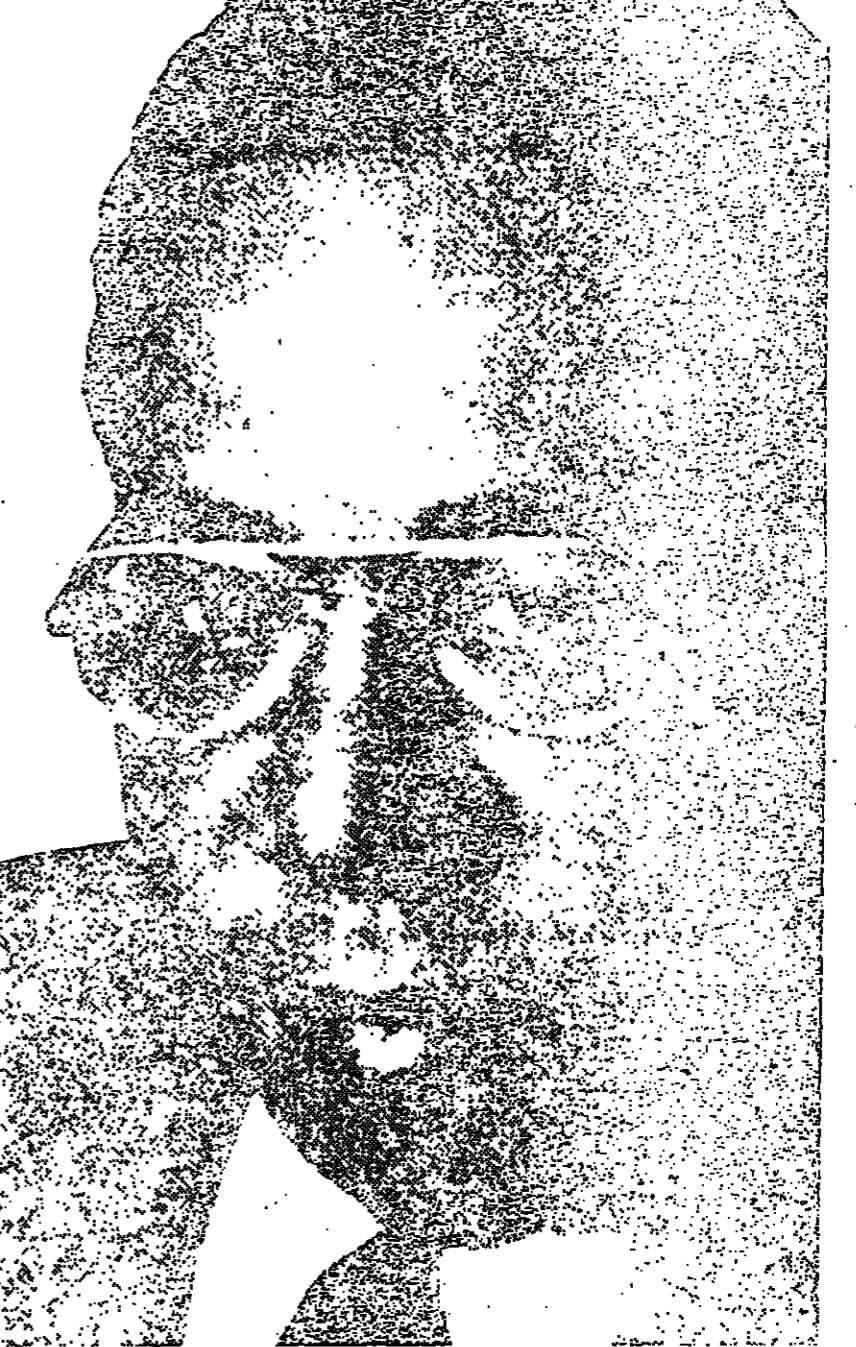
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Featured this week at Doubleday Book Shops

Buy a copy of ROOTS and meet Alex Haley.



Today at the Doubleday Book Shop 5th Avenue at 57th St. Nov. 22 at 1:00 p.m.

Have him personally autograph this powerful chronicle of an unforgettable American heritage. Meet the man who traced over 200 years through darkness, fear, hatred and love back to a time that will never disappear.

Doubleday Book Shops We honor all major credit cards

Public and Commercial Notices

AMERICAN FRIENDS OF THE HEBREW UNIVERSITY, INC. Notice of Annual Membership Meeting. Please take notice that the annual membership meeting of the American Friends of the Hebrew University, Inc. will be held at Essex House, 120 Central Park West, New York 17, on December 5, 1975 at 8:30 a.m. for the purpose of election of officers and to transact all other business.

Public and Commercial Notices

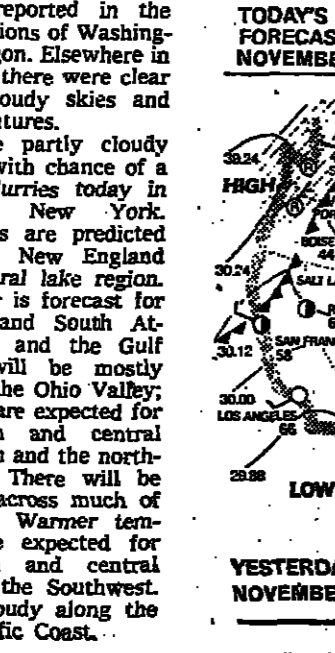
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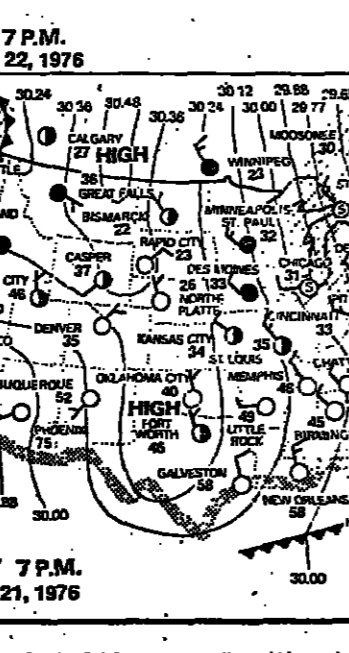
Weather Reports and Forecast

Summary weather prevailed of the country to Metropolitan New was partly sunny, cold. There were snow flurries Midwest into the S. It was cloudy in New England, Valley and the Plains States. Rain and the Ohio Valley; are expected for in and central in and the north. There will be across much of t. Warmer tempe expected for in and central in the Southwest. Cloudy along the Gulf Coast.



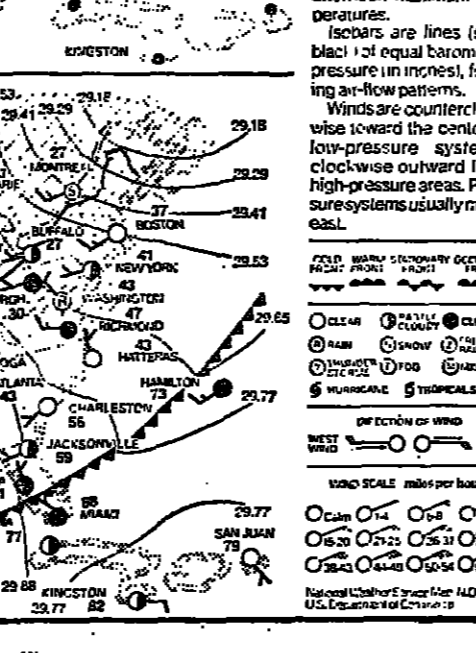
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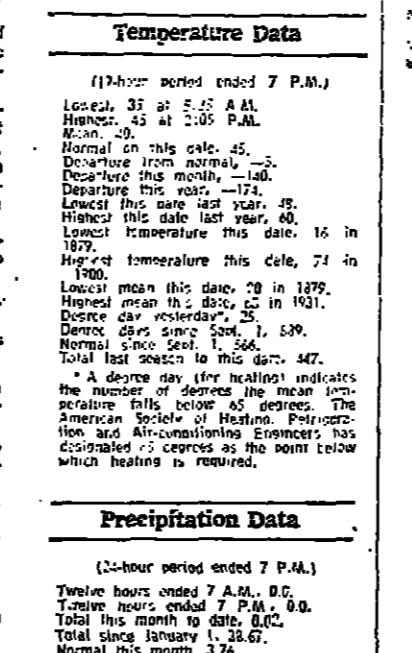
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U.S.-Canada

Table with columns for City, Low, High, Precip., and Today's weather conditions for various US and Canadian cities.

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Taste Barrier Broken.

'Enriched Flavor' breakthrough ends struggle to bring taste to low tar smoking.

For years, dependency on tar for taste has created a taste barrier for low tar smoking.

lowest tar levels in smoking today.

Tests Verify Taste

Now that barrier has been broken. Broken for good by a remarkable new cigarette called MERIT.

MERIT is packed with 'Enriched Flavor' tobacco.

The result of a radical new discovery so successful at boosting flavor, MERIT actually delivers the taste of cigarettes having more tar.

Up to 60% more tar. Yet MERIT has only 9 mg. of tar. One of the



MERIT and MERIT MENTHOL

MERIT was taste-tested against current leading low tar brands ranging from 11 mg. to 15 mg. tar.

Thousands of smokers were involved. The majority report: *even if the cigarette tested had up to 60% more tar than MERIT, MERIT still delivered as much—or more—taste.*

You've been smoking "low tar, good taste" claims long enough.

Now smoke the cigarette.

MERIT

© Philip Morris Inc. 1976
9 mg. "tar," 0.7 mg. nicotine av. per cigarette by FTC Method

Warning: The Surgeon General Has Determined That Cigarette Smoking Is Dangerous to Your Health.

مکرمین شکر



**A Cook
Vs. Scientists
On What
Taste Means**
Page C6



**Where Do You Get
The Best Apple Pie?**
Mimi Sheraton
Knows
Page C10



**The Big
Wrap-up: It's
Security
Against the
Cold**
Page C17



**Talia Shire:
No Longer the
Kid Sister**
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The Living Section

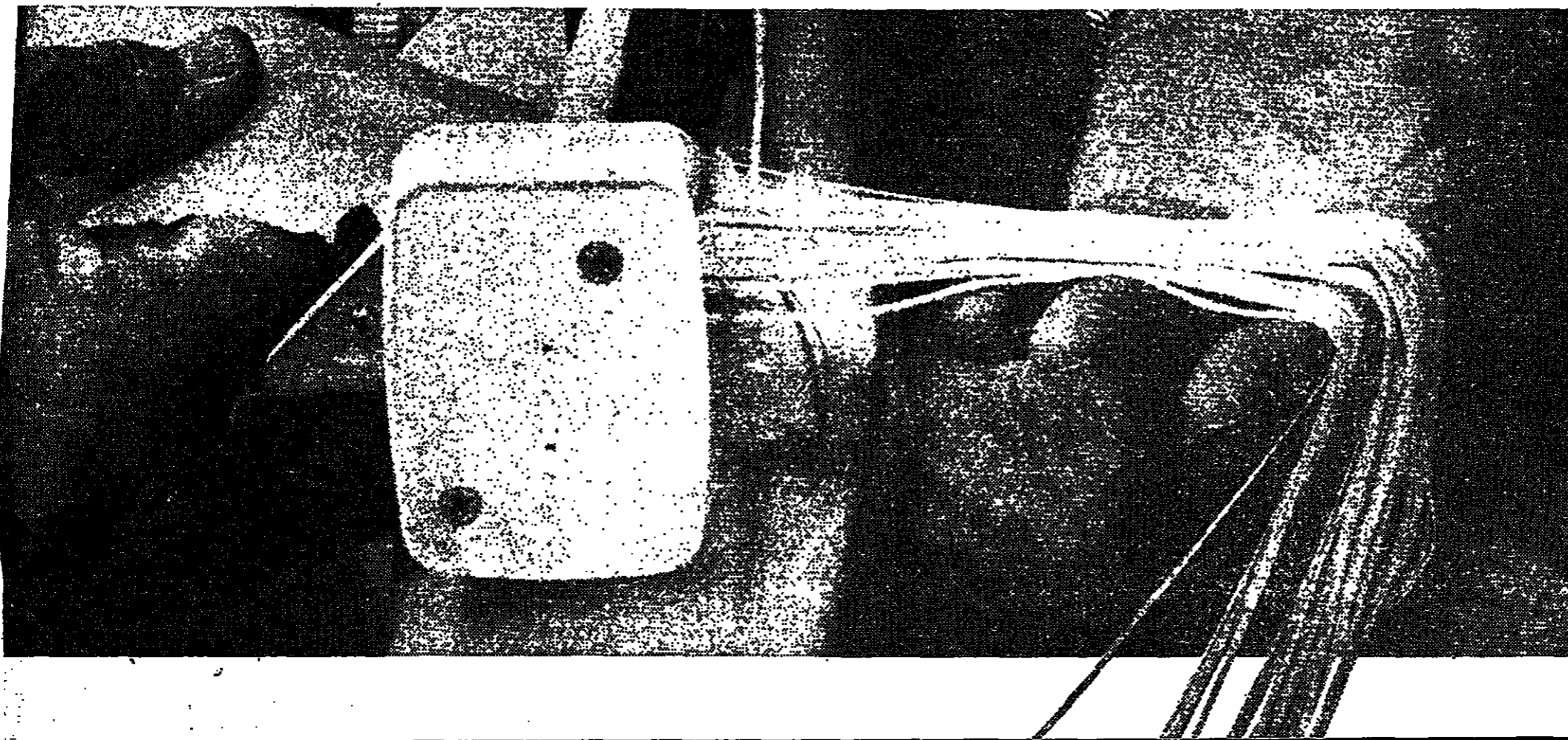
HOME/ENTERTAINMENT

MONDAY, NOVEMBER 22, 1976

The New York Times

Craig Claiborne's World Of Kitchen Gadgets

A New Pasta Machine and Other Useful Equipment, Pages C12 and C13



The New York Times/Bill Aller

The Fine Art of Buying Fine Art

By JOHN RUSSELL

Somewhere in the development of every marriage there is a moment of danger. It is prefaced by a question which, though brief, is a real killer. "Why on earth," says spouse to spouse, "must we have that thing on the wall?"

Often this happens quite early on, and at a time when life is supposed to have begun all over again—new mate, new nest, new everything—and even the slightest falling-out comes as a terrible blow. Our walls at that time are an extension of our joint selves. We are what we look at. What we look at is us.

Any imperfection in our walls, any failure of harmony, is seen in a larger context. If our walls are wrong, what else is wrong? What will our friends, neighbors and relations think? What will happen when the Chairman and his wife come by? Those walls will have a tale to tell, and one that makes ugly hearing.

It's nonsense, of course. What we have on our walls is our own damn business. But in any shared life, art is a volatile and a subversive element. If something is wrong with a relationship, art will find it out. There is something instinctual and irreversible about the words "I cannot love someone who loves that picture."

So we are right to think about what's on our walls, and within limits we are right to give young people the benefit of our experience.

"Within limits," though. Young people must do things their own way. Buying art is not a matter of investment, or of following first principles, or of acquiring status and security. We buy art to find out who we are.

Somewhere among the millions of images that the world has spawned in the last 500 years there is one that speaks to us directly. It is our guide, our counselor, our double and our friend. It's waiting for us. But how are we to find it?

Money helps? Yes, but money can also smother our individuality. In this matter, commitment counts for quite as much as a checkbook. If we can afford a Courbet still life and 27 drawings by Rembrandt, we can certainly look the Chairman in the eye.

But who wants that kind of domination? Borrowed clothes may be too big for us. Instinct, should rule, in this context. Like Prometheus on his rock, we should stand by our inmost preferences even if an eagle—an un-American one, of course—should come and peck at our liver.

The only way to learn to collect.
Continued on Page C18

This is a pre-Thanksgiving issue of The Living Section, which normally appears on Wednesdays. The next issue of the section will appear on Wednesday, Dec. 1.

Thanks, Too, for Memories

By JOHN CHEEVER

In that part of Massachusetts where I was raised there were a good many members of The Society of Mayflower Descendants (framed documents hung in their halls), but the fact that my family had made the voyage a few years later and for more worldly purposes was never held against us and we were always allowed to play touch football with the Winslows and the Bradfords on the morning of the great feast.

Of all the days in the calendar no one disdigns for me so murky and rich a hodgepodge of familial, athletic, gustatory and spiritual experience as the day of Thanksgiving.

The panorama is so beady that one needs the turkey for a catalyst—that chain of birds that reaches way beyond the clear fields of memory into my nearly forgotten youth. One can decipher modern history in this long string of fowl.

There were the turkeys raised by

Continued on Page C6

John Cheever, the novelist, is a devout observer of Thanksgiving.



Help for Late Birds

By LAWRENCE VAN GELDER

New York is filled with people who lives are so busy that it is entirely possible that there is someone around who has invited a dozen people to dinner on Thursday and had time to do nothing more than plan to buy a turkey.

New York also happens to be a city that can make life a pleasure for such people—the kind who always end up doing everything at the last minute.

So, if they'll take care of the turkey, here are some suggestions for making other last-minute preparations:

What about a table, table linens, silverware, dishes and platters? If you'll provide the turkey and a bare room, Service Party-Rental, at 1032 Lexington, between 73d and 74th Streets, says it will do the rest. A quick computation of the wares necessary for a dozen people at Thanksgiving dinner, including a punch bowl and bowls for nuts and candies, came out to \$75.

A big white tablecloth, all by itself, can be rented for \$5, either in the 90-inch round shape or at the banquet

Continued on Page C8



DISCOVERIES | Enid Nemy

Potpourri of Petals

Revson and Mollie Parnis already have them, and a whole bunch of other fashionables are awaiting. What's the newest thing intriguing all these people who love newest things? It's a new kind of potpourri, with a still-life effect. whole flowers rather than the traditional flower petals. potpourri is made by Winnie Fuerbringer, who has arden, meadows and greenhouse at High Pine Farm in enwich. She uses her favorite flowers—among them as, delphinium, hollyhocks, marigolds, peonies, pansies, dahlias—pounds of spices, pine chips, lots of citrus peel sandalwood chips and oils. The flowers are dried in a gel, which looks like salt and is powdered over the somms when they are at their peak. The arrangements put in baskets of various sizes to sell for \$12.50 to .50. The fashionables are buying theirs in huge baskets, h containing four or five of the smaller baskets. These for \$75 to \$150. The whole lot is in Home Accessories the 7th floor at Bonwit Teller.

Flowers That Bloom All Over You

nce upon a time, when some of us were young, there re glorious silk flowers—pink roses nestling in cleavage, delicate violets pinned to suit lapels. Some rather glori- silk flowers are with us again, not in exactly the same n, but then who and what is? They are now in the

form of jewelry, attached to slender silken cords that wind around the neck, waist or wrist. The concept is particularly good with strapless and one-shoulder dresses, and soft tunic shapes. But there is nothing wrong with tempering the severity of a man-tailored suit with some of this fragility. The collection includes gardenias, lilies, sweet peas and wisteria, some trimmed with tiny beads and others opening up to stamens of rhinestones. The colors range from clear brilliant shades to black and navy. The costumes jewelry



The New York Times/Bill Aller

area at Bergdorf Goodman will have the flowers almost any minute now. The price tags range from \$40 to \$55.

Up, Up and Away

Want to get away from it all? How about the wild blue yonder? There's a place out in the San Luis Valley of Colorado called the Balloon Ranch, where one can spend a couple of hours a day looking down on the little mortals below. The ranch, opened late last summer by Link Z. Baum, who has himself looked down on some of the best cities, is said to be the only ballooning resort in the United States. Just in case some members of the family aren't too crazy about floating around, there's also snowmobiling, skating, hiking and trail-bike riding. The rates are reasonable (3 days and 2 nights, with meals, for \$70 a person, double occupancy) but there's an extra charge for balloon rides (\$50), balloon courses and some activities. The ranch address is Star Route, Box 41, Del Norte, Colo., 81132. The telephone number is 303-754-2533.

They Won't Keep You in the Dark

One may love, cherish and protect the chandelier saved from the old family homestead, and the oil and gas lamps discovered in the attic clutter, but nevertheless calamity does strike. At that point, the informed head for the Locate Market, a treasure house of old glass lighting fixtures, parts and information. Here one can find prisms for both old

and new chandeliers, shades for gas lamps, globes and sconces. For some parts, where original supplies have been exhausted, reproductions have been made. Locate, run by John and Ronnie Morgan, will not only restore old lamps and chandeliers, but give advice and suggestions to do-it-yourself types. It is at 1720 Second Avenue (89th Street) and the hours are 10 A.M. to 5:30 P.M. on weekdays and to 3 P.M. on Saturday.

For Someone Who Wants Everything

Things you probably didn't know you wanted: Mother-of-pearl bed legs, 28 inches high, \$3,000 for a set of four. Or maybe Ivory at \$4,000 the set? Run right over to Port of Call at Bergdorf Goodman.

A Bag for the Streetwise

For years, Patricia Lefkowitz of Suffern, N.Y., wouldn't set foot in Manhattan without a shopping bag and a key-to-Manhattan-street-numbers card. Recently, when both were becoming dogeared, she decided to combine them. The result is a bright yellow canvas shopping bag, silk-screened on both sides with the Manhattan street-numbers guide. The key to the numbers is in easy-to-read large print and it's possible, in less than 30 seconds, to figure out what streets 1060 Park or 875 Fifth are at. The Street Smart tote is at Serendipity and Pat Bond's Gift Shop in the Plaza Hotel at \$15.

Metropolitan Diary

Tom Buckley

McGraw-Hill has asked its nonfiction authors to avoid using such terms as "my better half," "goddess on a pedestal" and "the fair sex," but Willard R. Espy, the squire of Beekman Place, finds that he can't do without them.

"Goddess knows I tried to eliminate them in this poem," he writes, "but they came in the window as fast as I threw them out the door."

A sweet young thing's my true love;
She's of the fairer sex—
Appropriately slender,
Agreeably convex,
My true love's kisses carry
A jolt like usquebaugh;
I've really got to praise her
For Hill and for McGraw!

Her gentleness, compassion,
And tenderness I sing;
(She does drive like a woman,
But who has everything?)
A fragile flower my true love,
A gem without a flaw—
A subject in a thousand
For Hill and for McGraw!

A goddess on an altar,
A blushing rose unstained,
And maybe just a teeny,
Wee bit scatterbrained,
She'll soon my better half be...
My little woman... squaw.
Why, they should stop the presses
At Hill and at McGraw!

If she were an accountant,
Or ran a power saw,
They'd slaver for her story
At Hill and at McGraw;
If she were tough, assertive,
With thrusting underjaw,
She'd sell a million copies
For Hill and for McGraw.

But she likes pretty dresses.
Does anybody know
How sexist terms are doing
At Harper and at Row?

Coincidentally, Mr. Espy and his wife, Louise, were in the audience at New York University last week, listening to a seminar on the criticism of poetry sponsored by the National Book Critics Circle.

The participants were kept in order by Prof. M. L. Rosenthal, himself a poet of note, who observed, quite accurately, as it turned out, "that as soon as we begin talking about poetry it goes away and hides somewhere until the plavater stops."

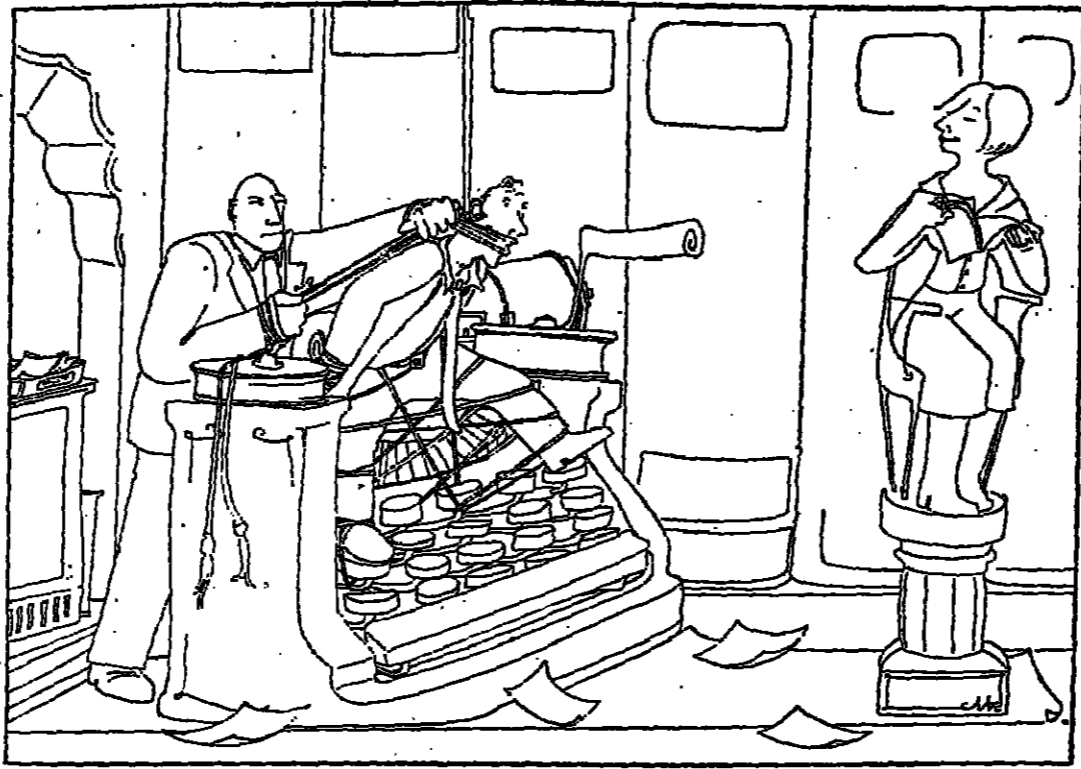
Richard Howard, who as editor and critic is a maker of poetic reputations these days, said that he thought criticism these days was apt to be destructive.

"Admiration and enthusiasm are harder to dramatize than dismissal and the refusal to enjoy," he said.

Theodore Weiss, editor and poet, said that as far as he was concerned there were too many people trying to write poetry without sufficient talent and dedication.

"They write it," he said, "but they don't read it. If everyone who wrote poetry bought a couple of volumes of poetry a year, poetry would thrive in this country."

It may have been the fatigue caused by writing the verse at the head of this column, or a passive



Andra Althaus

comment on the subject matter, but Mr. Espy was seen sleeping peacefully through most of the discussion.

The Governor, one of the landmarks of the Garment Center, closed last month, bringing even closer the end of that once-flourishing New York institution, the cafeteria. The Governor was at 39th Street and Broadway, and made deliciously thick soups that you could stand a spoon up in; there was even a special line for soups at lunchtime and it was as long as, and even faster-moving than, the lines for hot sandwiches, cold sandwiches and coffee.

The Governor was the setting for operatic seminars before and after performances at the old Met opera house, before they tore it down and moved the company to Lincoln Center, where the soup is somewhat thinner.

Well, you can still catch up on the gossip of the salesmen and the cutters at Dubrow's, on 38th and Seventh. Just tilt your chair up at an interesting table (that's your reservation) and get your soup.

The orthography for New York names is a constant challenge at New York's half-dozen Chinese-language dailies. In Chinese, each character represents a sound and you must recognize the ideograph to read it.

The recent Presidential election made little difference to the typesetters (who do it by hand). Carter (Ka Te) is only two characters, the same as Ford (Fo Te). Easier than Lwo Ji Fei Le, which is Rockefeller.

More puzzling to a barely informed Western kibitzer who was picking his way through a recent issue was where a convention of engineers had met. At the Wa Er Dau Fu, the paper said. Turned out it was the Waldorf. A little learning can be a dangerous thing. Just ask our Mayor, Ai Bin.

The proposal by the owners of the city's taxi fleets

to lease their cabs to individual drivers is a case of the wheel coming full circle. That's the way many of the so-called gypsy cab companies operate. They call it, for some reason, "horse hire."

Whatever happens with that proposal, it seems certain that the breakup of the fleets will continue. Individual owner-drivers, especially those that are organized into radio systems, almost invariably provide bigger, newer and cleaner cabs and more efficient service, at the same price, and increasing numbers of New Yorkers are becoming aware of the difference.

Owner-drivers, more often than not, drive Ford 500's without the awful plexiglass partition that makes the passenger feel like a prisoner of the NYVD on the way to Lubianka, and that's reason enough to add a quarter to the tip.

One of the more interesting programs on radio is "American Popular Song With Alec Wilder and Friends," which is heard on Sunday evenings at 9:30 on WNYC-FM.

Johnny Hartman, whose recordings of Cole Porter songs will be heard on the series next month, is currently appearing at Michael's Pub. He is a slim, soft-spoken man who has been bouncing around the world of popular music for 25 years, admired by the cognoscenti but without the sort of mass following that leads to show-room bookings in Las Vegas.

"Working with Alec was an education," he said the other night between sets. "I'd been singing a lot of those Porter songs for years without ever knowing who wrote them."

This space welcomes verse, anecdotes and other short contributions of merit. Writers of published material will receive a bottle of champagne. Contributions cannot be acknowledged or returned unless accompanied by a stamped, self-addressed envelope.

Notes on People

Laurie Johnston

Broadway had 70 theaters, from Herald Square to Columbus Circle, when Nat Dorfman began his career as a theatrical press agent in 1920. He was a graduate of Townsend Harris High School and still a student at Columbia University. Mr. Dorfman has gradually given up his Broadway assignments during the 17 years he has been publicity director for the New York City Opera. And now he will retire from that, too, when his contract ends May 29.

"They're after me to write my memoirs," said Mr. Dorfman, who has edited or written for a number of publications, "but so far it's just talk." There is plenty to talk and write about. Mr. Dorfman, who is said to "know everybody," publicized such stars as Eddie Cantor, Beatrice Lillie, Gertrude Lawrence, Ingrid Bergman, Noël Coward and Marilyn Monroe. He worked for George White on all "editions" of the "Scandals," for Florenz Ziegfeld, for the Theater Guild, under Lawrence Langner and Theresa Helburn, and on Irving Berlin's "This Is the Army." Mr. Dorfman even tried Hollywood for about three years. He is a native New Yorker and here, he said, is where he will stay.

Nancy Rawls, the former Ambassador to Togo, is now expected to report as the fifth member of the United States delegation to the United Nations Dec. 1. Miss Rawls, reassigned three months ago, missed the General Assembly because of illness. She is recuperating after extended hospitalization. She joined the State Department in 1958 and was director of the policy planning staff of the Bureau of African Affairs from 1971 to 1974. At the United Nations she would succeed Barbara M. White, who resigned and is now president of Mills College for women in Oakland, Calif.

Redding, Conn., counts the Mark Twain Library, named for a former resident, as one of its prides and 83-year-old Virginia Kirkus Glick as one of its marvels. A Redding Ridge resident for 41 years with her husband, Frank, she retired a decade ago from the Kirkus book-reviewing service, which she began offering libraries in 1933. Mrs. Glick has been a member of the Mark Twain Library board since 1954 and, as program chairman, is responsible for its annual book sale, art exhibits and a Sunday-afternoon series.

Her latest project for the library is an Edward Steichen Memorial Award, honoring the photographer who lived in Redding from 1929 until his death in 1973. Journalistic or art photography entries for the \$100 top prize will be on exhibit at the Mark Twain Library Feb. 4-6, with the annual winning photographs to form a Steichen Collection. Co-chairmen for the current competition, both Redding area residents, are Jane Hamilton-Merritt, writer and photographer, and Robert Morton, editor.



Robert Evans

in chief at Harry N. Abrams. Mrs. Merritt's "tator's Diary," about her in Buddhist temples in just been published by H.

In his hometown of Ga., Carl Vinson, whose House of Representatives ever served there, is back so to speak. His weaker appearances at Georgia College his 93d birthday, were he was hospitalized near for circulatory problems, established a professorship affairs named for Mr. V. Lyndon B. Johnson called He retired in 1965.

Robert Evans was a r age 11, a disk jockey women's sportsweek mar. 22. Then he was an insuc actor ("The Sun Also R 1966 he turned movie p he was head of Paramou for three years he was als of Ali McGraw the acire he's an independent prod may also call him prof started teaching, as an a sor of film, at Brown Providence, R.I. The job i current academic year.

Etan Merrick has been vorce from her husband, rick, the theatrical prod Merrick's attorney conten in State Supreme Court had obtained a divorce in weeks after their marr: "She's not even marr: said Mr. Merrick's att Perles.

But Mrs. Merrick's at Lionel Felder, maintained leged Mexican divorce w. "She was not represente counsel," Mr. Felder sai not independently advise my client has never seen Mrs. Merrick has been 400 a week in temporary her suit, which was adj Dec. 2. The couple have daughter.

waldbaums

Prices avail. in N.Y. State stores only. Coupons are limited to 1 per family. No substitutions. Plus tax where applicable.

coupon worth \$140 NYT
50¢ towards the purchase of any U.S.A. Brand of lace table cloths not avail. in Waldbaum's TSS

with this coupon good 'til Sat. night Nov. 27, 1976
giant size Ajax detergent 109¢ 3-lb. 1-oz. pkg.

with this coupon good 'til Sat. night Nov. 27, 1976
half gallon liquid All 199¢

with this coupon good 'til Sat. night Nov. 27, 1976
30 Kotex Maxi Pads 149¢

with this coupon good 'til Sat. night Nov. 27, 1976
20¢ towards the purchase of any jar of fancy Fruit Farms preserves in our produce dept.

with this coupon good 'til Sat. night Nov. 27, 1976
Soft Blue Bonnet margarine 59¢ 1-lb. pkg.

with this coupon good 'til Sat. night Nov. 27, 1976
Soft Mother's margarine 69¢ 1-lb. pkg.

WALDBAUMS

251. 1-oz. jar, or pound Betty Crocker cake mixes 39¢ 1-lb. box

with this coupon good 'til Sat. night Nov. 27, 1976
2-lb. box Carolina rice 59¢ box

with this coupon good 'til Sat. night Nov. 27, 1976
Vlasic sweet gherkins 59¢ pint jar

with this coupon good 'til Sat. night Nov. 27, 1976
Golden Blossom honey 155¢ 1-lb. 8-oz. jar

with this coupon good 'til Sat. night Nov. 27, 1976
Morton's salt 29¢ 1-lb. 10-oz. pkg.

holiday savings

reg., diet or light half gallon Pepsi 77¢ no ret. bottle

Berry's Devil Food Mallow 7-oz. pkg 59¢
Keebler Club Crackers 1-lb. box 59¢
FFV Appetizer Thins 8 1/2-oz. box 49¢
Toast crackers 9-oz. box 59¢
Kjeldsens imported butter cookies choc. or van., Sunshine 1-lb. tin 2.59
Hydrox cookies Nabisco 15-oz. can 69¢
Chips A Hoy Sunshine 14-oz. pkg 79¢
Cheez-it crackers 1-lb. box 79¢

PLEASE REQUEST A comparable item or rain check if good anytime at any Waldbaum's if an advertised item is temporarily out of stock.

dairy specials

save 10¢, 100% pure, Florida Tropicana orange juice quart cont. 35¢

save 14¢, Borden's indiv. wrapped, past. process American singles 9-oz. pkg 75¢
save 26¢, natural Kraft Swiss slices 8-oz. pkg 89¢
save 16¢, whipped topping Lucky Whip 9-oz. can 69¢
save 10¢, new Schorr's Kraut 4-oz. jar 69¢

Dellwood or Elmhurst egg nog quart cont. 69¢

Friendship Sour Treat 1-lb. can 43¢
save 10¢, imitation cream cheese King Smoothie 8-oz. can 29¢
save 20¢, chocolate chip Pillsbury cookies 1-lb. pkg 89¢
save 24¢ Vita Taste Bits 1 1/2 1.45
save 14¢ on 2 cups, in our margarine dept. Soft Parkay 2 1/2 cup 59¢

Dellwood heavy cream 3/4-pint cont. 45¢

grocery specials

Waldbaum's food specials also avail. in TSS Hempstead & Lawrence.

save 14¢, chunk light Star-Kist tuna 45¢ 6 1/2-oz. can

save 6¢, Waldbaum's jellied or v Cranberry sauce 25¢ 1-lb. can

save 14¢, Waldbaum's fruit cocktail 49¢ 1-lb. 14-oz. can

save 6¢, cut Princella yams 57¢ 2-lb. 8-oz. can

Waldbaum's, fancy California tomato juice save 16¢ on 4 cans 4 1/2 100¢
Bounty towels jumbo, save 16¢ 100¢
Bumble Bee salmon pink, save 30¢ 15 1/2-oz. can
Waldbaum's soup, save 4¢ on 2 cans 2 10¢-oz. can
jumbo ripe olives Oberti, save 10¢ 7 1/2-oz. tin
Spic & Span handy, save 30¢ 3 1/2 6-oz. pkg
Electrasol dishwasher detergent, save 20¢ 3 1/2 2-oz. pkg

more savings

Diet Fite Cola or 1/2-gallon RC Cola no return bottle 75¢
7 Up soda reg. or diet 2 return bottles 77¢
ginger ale, club Collins mix, Barrelhead root beer, reg. or diet 1 per 12 oz
Canada Dry soda no return bottle 39¢
jellied or whole berry, Ocean Spray cranberry sauce 3 1/2 1 1/2 1 1/2 \$1
cranberry juice cocktail 1-quart 89¢

refreshing quart Coca Cola no ret. bottle 39¢

Brownberry oven stuffing 8-oz. pkg 39¢
2-ply Scotchlin luncheon napkins 50 sheets pkg 35¢

Lasagna Sale

whole milk Polly-O ricotta 3 lb 2.49
whole milk Polly-O mozzarella 1-lb 1.55
Waldbaum's, save 10¢ curly lasagna 1-lb 49¢
curly, save 6¢ Ronzoni lasagna 1-lb 53¢

Waldbaum's Concord grape juice 1-quart bottle 79¢
Waldbaum's whole yams 1-lb 39¢
Waldbaum's orange & grapefruit sections Waldbaum's deluxe mixed nuts 12-oz 1.79
Mi-Lem mix 1-pint bottle 69¢

save 34¢, Waldbaum's gallon apple cider jug 135¢

wild rice Uncle Ben's mix 6-oz 65¢
Pillsbury pie crust mix 3 1/2 1 1/2 \$1
Purina tuna cat food 3 1/2 1 1/2 \$1
cranberry-orange Ocean Spray relish 14-oz 43¢
Ocean Spray deluge raspberry sauce 1-lb 39¢
Waldbaum's imported tiny strawberry jam 1-lb 99¢
Waldbaum's, fancy solid pack white tuna 7-oz 79¢

frozen specials

save 30¢, marble or pound, there are no chemicals in this cake Chock Full full pound O' Nuts cake 79¢

save 50¢, Banquet fried chicken 2-lb 1.99
save 5¢, on 4 cans, 100% pure Florida orange juice old South 4 6-oz 85¢
save 5¢ on 2 cans, 100% pure Florida orange juice old South 2 12-oz 81¢
save 30¢, Sara Lee pumpkin pie 1-lb 14-oz 99¢
save 10¢, Waldbaum's mixed vegetables 1-lb 49¢
save 30¢, on 3 jars, shrimp Sau-Sea cocktail 3 1/2 1.35
save 20¢, Jeno's Breyer's ice cream pint 65¢

save 20¢, Jeno's 12 pak pizza 1-lb, 8-oz. pkg 109¢

appetizer specials

Empire Kosher, roast white meat turkey breast sliced to order 1/2-lb. 99¢

heat & serve potato pudding 15-oz 79¢
heat & serve noodle pudding 1-lb 79¢
heat & serve egg barley & mushrooms 1-lb 79¢
heat & serve kosher kishka 1-lb 99¢
delicious sour or half sour pickles 1-lb 69¢

Pepperoni or Genoa salami finest quality 3-lb. 59¢

New Longare Brand, low in calories, high in protein, turkey ham sliced to order chicken or beef, as avail., delicious chopped liver sliced to order, delicious Sable Plate all varieties 1-lb. 59¢
fresh bagels 12 for health
heat & serve, kasha or potato cocktail knishes 12 for

Pool Food

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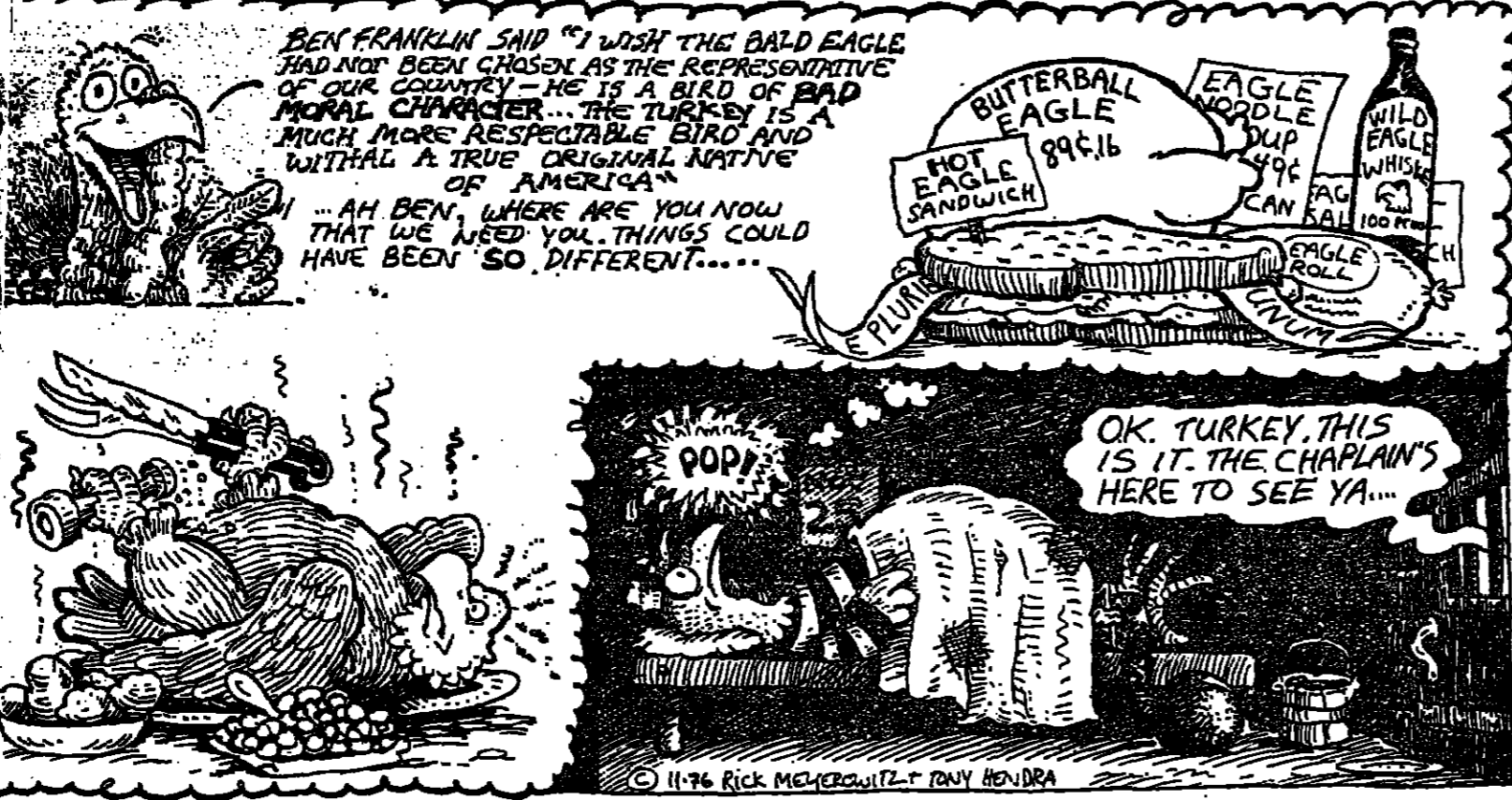
59¢

3 59¢

health

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The Voice of Food LAST THOUGHTS OF A TURKEY



The Charlotte Russe? It Survives

By RICHARD F. SHEPARD

Charlotte Russe, that venerable New York specialty that left generations of city kids with white muzzles on their faces, is not extinct, like ancient Chinese jade, it is to come by.

Charlotte Russe was a street candy that, as a perishable, came in autumn and disappeared, most when the weather turned hot. Basically it was a piece of sponge cake dyed by a heap of whipped cream and a cherry at its pinnacle. Sometimes with fruit, sometimes with nuts, but these were optional.

It cost a nickel at most and came in an artichoke round white cup with a shallow bottom that you could push in as you made your way through the crowd. You bought it in candy stores, bakeries and sometimes in five-and-dime stores. And it was always in the street; it was not a dessert snack.

candy store, which today is either a luncheonette or a dry-goods card shop, but there are still bakeries here and there with a sense of tradition that still turn out the Charlotte Russe.

Out in the Glen Oaks neighborhood of Queens, Murray Beberman sells it in the old-style cups at the Garden Bake Shop, 265-03 Union Turnpike. He puts out a couple of dozen every day, with fruit and pineapple included. It costs 45 cents. The customers are past the bloom of youth and their Charlotte Russe is a short trip back to the days when the stomach was strong.

Up in Spring Valley, Bennett and Lorita Pakula who came out of the Bronx to found Pakula's Bake Shop at 108 North Main Street, also sell the Charlotte Russe with fresh whipped cream and freshly cooked strawberry filling and maraschino cherries. The only change is in the cup, which is now Styrofoam and fixed. They start making them in the fall, according to custom, and sell them for 59 cents each. The Pakulas, who make all sorts of traditional as well as contemporary goodies, find that the Charlotte Russe is a good seller to older people and even to young

ones who are discovering it for the first time.

But for most people the Charlotte Russe is a mere memory. It was part of growing up in New York. They remember the candy store with the cups lined up in a glass case fitted with a door that they opened to pick the Charlotte Russe they wanted.

"The man in the store knew I couldn't afford it," said Sam Levenson, the Brooklyn observer whose humor has made eternal verities of the customs of bygone days. "When he saw me near the case, he hollered, 'Don't touch!'"

Mr. Levenson remembered that it was a "take-out item."

"You ate it on the street but not where there were kids on bicycles or skates who might knock you down," he said. "I used to go partners on a three-cent Charlotte Russe. And then we would have 32 people ask for a lick. I was a champion, I could lick a Charlotte Russe for six hours before I hit the sponge cake."

"I have never had a cherry that tasted as good as the one on a Charlotte

Russe. Charlotte Russe? Nobody knew to call it that. We called it a tcharla droos. You couldn't get that at home."

The Charlotte Russe seems to have faded after World War II, but the reasons might call for a seminar or a doctoral thesis. Higher labor costs in bakeries, more whipped cream available to the masses, a fashion change of the sort that rocks Seventh Avenue. Take your choice. But it had an honorable career.

Even its name is shrouded in antiquity. According to the Wise Encyclopedia of Cooking, it was named for Princess Charlotte of France, whoever she was, and this seems not to have been common currency in the purloins of New York.

No committees have been formed to preserve the endangered species that is the Charlotte Russe. It is on nobody's campaign platform and the groups that want to save New York don't seem to remember it. But the Charlotte Russe, still lip-smacking in memory, has found that the movable bottom has nearly pushed up to the top of the cup of time. Soon there may be no more.

Next Week: On-the-Street Interviews

60-Minute Gourmet

Pierre Franey

One of the clues to first-class quick or 60-minute cooking — or any other successful cookery for that matter — is logic and organization. A case in point is the main dish outlined below: Cornish game hen bonne femme, an American bird cooked in a traditional French manner. It has, by the way, all the components necessary for a main course—chicken, potatoes and mushrooms.

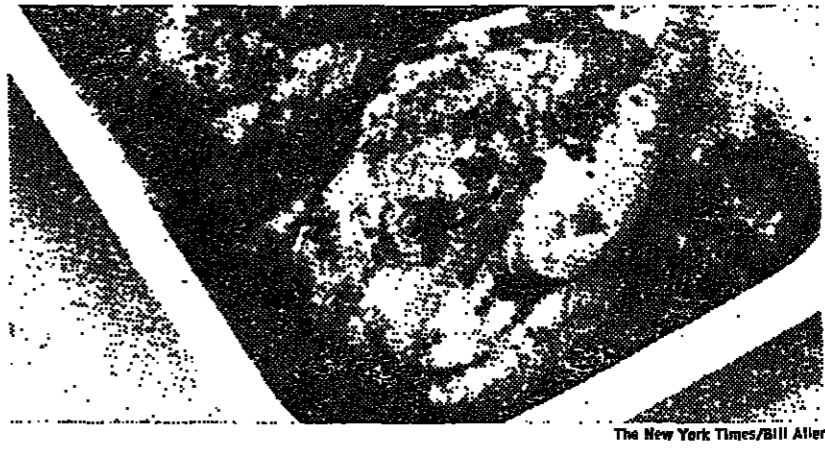
As far as organization is concerned, if you read through the recipe—and you should read through recipes before you start to cook—you will discover that the cooking of the dish is divided into two parts. The Cornish hens are baked for 20 minutes. During this period potatoes and mushrooms are cooked in a bit of butter. These two operations could and should occur simultaneously to diminish the total cooking time.

Incidentally, this dish brings up another interesting point: Can one say with authenticity exactly how many a particular dish will serve? The answer is, not really. Who are the guests and what is the nature of their appetites? When this recipe was recently tested, three people at the table were content to dine on half a bird each. A fourth devoured a whole bird. To arrive at the number of servings in this case you have to estimate the appetites of those you are feeding. Thus, the recipe below may serve as many as eight light eaters, or suffice for only four very hungry guests.

Cornish game hens bonne femme (the name means "good wife" and implies that the dish is bourgeois in concept) would go very well with nothing more than a tossed green salad and purchased first-quality ice cream or fresh fruit with cheese.

Cornish Game Hens Bonne Femme (Roast game hens with potatoes and mushrooms)

- 4 rock Cornish game hens about one pound each. Salt and freshly ground pepper to taste.
 - 4 tablespoons butter.
 - 1 onion, cut into quarters or 8 very small peeled white onions.
 - 3/4 pound potatoes, about eight.
 - 1/2 cup water.
 - 1/2 teaspoon chopped rosemary, fresh or dried.
 1. Preheat the oven to 425 degrees.
 2. Rub the game hens inside and out with salt and pepper. Truss them, if desired. (It helps them hold their shape.) Place them breast side down in a buttered, heatproof baking dish and dot with two tablespoons of butter. Scatter the gizzards and necks around the hens. Reserve the livers. Add the quartered onion or onions and place the dish on a low flame on top of the stove. This is done only to expedite the cooking time in the oven, and to get the baking dish hot. Place in oven and bake 20 minutes.
 3. Meanwhile, peel the potatoes and cut them into half-inch cubes. Drop them into cold water in a saucepan. Bring to the boil.
 4. As the potatoes come to the boil, rinse the mushrooms and pat dry. Cut them into quarters and set aside.
 5. When the potatoes reach the boil, drain them. Heat remaining two tablespoons of butter in a skillet and add the potatoes. Cook, shaking the skillet and tossing the potatoes so that they brown evenly, about five minutes. When lightly brown, add the mushrooms, salt and pepper to taste. Cook about 10 minutes, tossing and shaking the skillet.
 6. At this point the hens should have completed their first 20 minutes of cooking. Turn the hens on their backs. Sprinkle the livers with salt and pepper and add them to the baking dish. Continue baking about 10 minutes.
 7. Scatter the potatoes and mushrooms around the hens and continue cooking about 15 minutes, basting often. Remove the hens. Lift them up and let the cavities drain before they are removed. Add the water and rosemary to the vegetables in the pan. Bring to the boil on top of the stove, stirring. The hens may be served whole or cut in half. Serve the mushrooms and potatoes and the pan sauce with the hens.
- Yield: 4 to 8 servings.



The New York Times/Bill Arler

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The very first holiday our pilgrim forefathers celebrated in the New World was Thanksgiving. Even though life was hard, they were grateful for their new found freedom and expressed their thanks by sharing the bounty of the harvest with their friends and neighbors.

The tradition of Thanksgiving was never more meaningful than it is today. For in this election and bicentennial year, we Americans have many reasons to be grateful. So, as we join with friends and family in joyful celebration, let us give thanks for our bounty, for the freedom to speak our minds, to choose our own leaders and to worship as we please.



Waldbaum's will be closed Thanksgiving Day Thurs., Nov. 25th

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All prices effective thru Sat. in stores with complete supermarket only.

Q&A

Q I am planning to roast my first turkey this Thanksgiving. There will be about 20 guests for dinner, and I wonder what size turkey I will need and instructions for roasting it. The turkey will be stuffed.

A A 13- to 15-pound turkey when stuffed should serve 20 people generously and conceivably as many as 24. Here are the instructions for roasting a turkey of that weight when stuffed and trussed.

1. Preheat the oven to 375 degrees.
2. Arrange a neatly trussed, stuffed 13-to-15-pound turkey, breast side up, in a baking pan. Arrange the feet, neck and gizzard around it. Rub the turkey all over with two tablespoons of butter.
3. Place the baking pan in the oven and bake one hour, basting often.
4. Cover the turkey loosely with two sheets of foil. Bake 30 minutes, lifting the foil and basting occasionally.
5. Reduce the oven heat to 325 degrees. Continue to baste and bake two and one-half to three hours longer. A meat thermometer inserted in the thigh of the turkey (away from the bone) should register a temperature of about 160 degrees. Let the turkey rest half an hour out of the oven before carving.
6. As the turkey rests, skim the fat from the roasting pan. To the drippings that remain add half a cup of water. Cook, stirring, about five minutes. Add this to giblet gravy.

Q On occasion I see recipes that yield, to choose an arbitrary figure, 12 servings. Quite often these recipes might interest me, but I rarely cook for more than four or, on occasion, six. Can I simply divide the ingredients by two or three and proceed from there with the same baking times or whatever?

A Dividing recipes is easy and generally recommended, but you must exercise your own judgment on some points of cooking. For example, if you have a cake batter made with a dozen eggs and the recipe specifies baking the cake for an hour, it is quite obvious that a cake batter made with half the eggs plus half the other ingredients must bake a shorter while.

On the other hand, if your recipe is for a sauté of chicken, the decreased ingredients and cooking times should remain more or less the same. You would, of course, have to select a smaller skillet or casserole or whatever to cook the chicken in.

Q When a recipe says "Bake at 425 degrees for 10 minutes, then reduce the heat to 350 degrees, does one simply turn the setting to 350 or is it necessary to keep the oven door open until the thermometer reads 350?"

A Unless the recipe specifies leaving the oven door open, don't do it. Simply turn the setting to the desired lower temperature.

Q For weeks I have been searching in vain for a recipe for rum butter. Could you supply me with one?

A It is purely conjecture, but rum butter is probably an old-fashioned hard sauce made with rum rather than vanilla or another spirit such as cognac or whisky. Here is a recipe for hard sauce containing rum:

Cream one-half pound (one cup) butter and add two cups sifted confectioners' sugar and one egg white (two tablespoons), alternately. Beat well after each addition. Beat in two more cups sifted confectioners' sugar and one and one-half tablespoons dark rum alternately, beating well after each addition. Store in a screw top jar. Serve at room temperature. Yield: Four cups.

Q Can you please explain the meaning of the term "drawn" butter, which is frequently listed on the menus of seafood restaurants?

A Drawn butter is synonymous with clarified butter. We prefer the latter term. To understand the term "drawn butter" it is best to explain the method of making clarified butter. To prepare it, add any given amount of solid butter to a saucepan or, preferably, a glass measuring cup. Let the butter melt over a low heat or place the saucepan or cup in an oven preheated to 200 degrees. Watch closely until the butter is completely melted. Do not let it simmer. When the butter is melted, remove it from the heat and let it stand until the milky solids sink to the bottom. You will note the clear golden liquid on top and the whitish, milky solution on the bottom. Carefully spoon off or pour-off the golden liquid into another container. The name drawn butter originated with the idea of "drawing off" the golden liquid.

Clarified butter has many uses in cooking. It is preferable for making butter sauces such as hollandaise and béarnaise. Ideally, clarified butter is preferable for sautéing or frying foods, because the burning point is higher than that of regular butter. Clarified butter will keep quite a while in the refrigerator.

A Cookbook On Charcuterie

THE ART OF MAKING SAUSAGES, PATES, AND OTHER CHARCUTERIE. By Jane Grigson. Knopf. 349 pages. Paperback. \$4.95.

A reissue of a book published well before its time, this complete and enticing work brings the savory art of the charcuterie into home kitchens. Economical, tough mouthwatering pâtés, elegant gâteaux, sauces and relishes and a number of fresh pork dishes are included in carefully written recipes that are illustrated where necessary. Try the rillettes in the following recipe spread on hot toasted croutons of French bread.

MIMI SHERATON

Rillettes de Paris

1 pound sowbelly
2 tablespoons good lard
1 tablespoon salt

Pepper and spices according to taste

1. The point of this recipe is the very prolonged, gentle cooking of the pork, so that it is in the most melting condition possible by the time you have finished—and not dry and sandy.

2. Cut the meat into pieces about 1 inch or 1½ inches long. Put them on to cook with the lard in a heavy pan on a very low flame. Keep stirring so that the meat colors evenly to a pale gold.

3. Pour off the fat, and leave the meat to go on cooking for five hours more on the lowest possible heat. From time to time pour on a little water to prevent the meat from sticking.

4. Let the meat get quite cold. Then drop it onto the blades of an electric blender, if you have one. Otherwise you are condemned to chopping and pounding. The final result is a smooth unctuous pâté that you season with salt, pepper and spices and add, according to your own discretion, as much of the drained-off fat as you like. Too high a flame will fry the pieces of meat and harden them, so this is the point to watch.

Yield: About ½ pound.

It's Not as Unlikely as It Sounds

There are some flavors in foods that would seem—superficially at least—to be diametrically opposed. They might include chicken and clams which do, in truth, complement each other notably. At least in the following recipe:

Chicken and Clams With Spaghetti

- 2 three-pound chickens, cut into serving pieces
- Salt and freshly ground pepper to taste
- 16 tablespoons butter
- 2 sprigs fresh thyme or ½ teaspoon dried
- ½ cup finely chopped shallots
- 2 cups heavy cream
- 1½ cups freshly opened littleneck or cherrystone clams
- 1½ cups clam juice
- 1½ pounds spaghetti
- 1 tablespoon finely minced garlic
- 1 tablespoon chopped fresh basil
- ¼ cup chopped fresh parsley

Two Flavors That Complement Each Other

- ¾ cup grated parmesan cheese.
- 1. Sprinkle the chicken with salt and pepper. Heat four tablespoons butter in a large heavy skillet and add the chicken pieces skin side down. Cook until golden brown on one side, about 10 minutes, and turn. Cook about 15 minutes longer and sprinkle with thyme and shallots. Cover and cook 15 minutes longer.

- 2. Add the heavy cream and cover. Cook 10 minutes.
- 3. Meanwhile, chop the clams on a flat surface, as directed.
- 4. Bring three quarts of water to the boil and add juice. Cook the spaghetti in the water and clam desired degree of doneness.
- 5. As the spaghetti cooks, heat four tablespoons in a saucepan and add the garlic, basil and pars clams and stir with a wooden spoon to heat them one minute. Add salt and pepper.
- 6. When the spaghetti is done, drain and pour in hot bowl and add the remaining eight tablespoons Blend well and add the clam mixture. Toss with cheese and add lots of black pepper from the pepper the chicken and its cream sauce over the spaghetti piping hot.

CRAIG CLAIBORNE and PIE



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Thanksgiving

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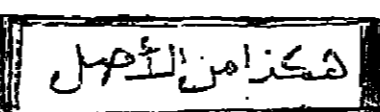
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Job's Gift to French Cooking

Like other men, amuse themselves, and the man lentil soup the name that has appeared on French generations must have been pleasantly amused. It Esau (pronounced Aze-ah-us in French). An obvious there is a bit of sophistication in its velvet.

dusted off the Old Testament and can now quote verse:

Jacob gave Esau bread and pottage of lentils; and and drink, and rose up, and went his way.

Each hands Esau's soup takes on an uncommon ele-

Potage Esau

3 cups chopped salt pork fat (preferably belly fat)
1 finely chopped onion
1/2 cup chopped garlic
1 lentils

An Elegant Lentil Soup With a Biblical History

1/2 cup raw rice
11 cups beef broth, fresh or canned
Salt and freshly ground pepper to taste
1 bay leaf
1/2 cup heavy cream

3 tablespoons butter.

1. Place the pork fat in a kettle and cook briefly to render but not to brown. Add the onion and cook slowly, stirring frequently, about five minutes. Add the garlic and lentils. Stir.
2. Add the rice and broth. Add salt, pepper and bay leaf. Bring to the boil and simmer, uncovered, about 45 minutes or until lentils are tender. Scoop out one cup of lentils and set aside.
3. Put the soup through a food mill or sieve to remove the outer skin of the lentils. Blend the puree of lentils in an electric blender. This may have to be done in two or more operations.
4. As the soup is blended return it to the kettle and add the reserved cup of lentils. Bring to the boil. Add the cream and bring to the simmer. Swirl in the butter and serve piping hot.

Yield: 8 to 10 servings.

CRAIG CLAIBORNE and PIERRE FRANEY

Turning Leftover Turkey Into Food

By PIERRE FRANEY

There are those—and not without reason—who contend that the best thing about Thanksgiving are the uses to which cold turkey can be put the next day.

Sampling recently on a cold, blustery day a rich-bodied turkey soup made with the carcass of leftover turkey (plus leftover giblet gravy and leftover scraps of meat), it did seem even choicer, more gratifying than the turkey when it came hot from the oven the day before. It is a soup of the sort that my parents made when I was a child in a small town in Burgundy about 15 miles from Chablis.

A recipe for that soup is listed here along with other tasty dishes based on the leftover bird—there is a casserole of turkey and broccoli and a cold-turkey salad.

Turkey Salad a la Suisse

- 4 cups skinless, boneless turkey meat, white or dark or a combination of both, the meat cut into one-inch cubes
1 egg yolk
1 teaspoon imported mustard such as Dijon or Disseldorf
Juice of half a lemon
Salt to taste
1 tablespoon drained green peppercorns or freshly ground pepper to taste
1 cup peanut, vegetable or corn oil
1 cup diced heart of celery
1 1/2 cups diced, peeled, cored apple
1/2 cup walnut meats or toasted almonds
2 tablespoons finely chopped parsley
Broccoli spears with oil and lemon (see recipe) for garnish, optional.
1. Prepare the turkey meat and set it aside.
 2. Place the yolk in a mixing bowl and add the mustard, lemon juice, salt and peppercorns. Add the oil gradually, stirring rapidly with a wire whisk. When blended and smooth, add the turkey meat, celery and apple and fold these solids into the mayonnaise.
 3. Arrange the turkey salad in the center of a serving dish and mound it neatly. Scatter the nuts over the top and sprinkle with chopped parsley. Surround the salad, if desired, with the broccoli spears.
- Yield: 6 to 8 servings.

Broccoli Spears with Oil, Lemon

Trim off the tough base of one two-pound bunch of broccoli. Cut the broccoli into neat sections. Drop the sections into boiling salted water to cover and simmer about eight to 10 minutes. The broccoli should remain somewhat crisp. Drain immediately and run under cold running water until chilled. Drain well. Place in a bowl and toss with the juice of half a lemon, salt, pepper and about one-third cup peanut, vegetable or corn oil.

Turkey Soup

- 1 turkey carcass
1 cup turkey meat, cut into half-inch cubes, for garnish, optional
16 cups water
Leftover giblet gravy, if any, optional
1 cup coarsely chopped onion
1 bay leaf
Salt and freshly ground pepper to taste
2 whole cloves
4 sprigs fresh parsley
2 sprigs fresh thyme or 1/2 teaspoon dried
3 whole carrots, trimmed and scraped
3 whole ribs celery, trimmed and scraped
1/2 cup broken vermicelli, cappellini or spaghetti.
1. Pick over the carcass and reserve any tender morsels of meat. Use this, if desired, for the cup of meat indicated, adding more meat as necessary. Place the carcass in a kettle and set the meat aside. Add any jellied gravy that may have accumulated on the turkey platter or dish.
 2. Add the water to the kettle. Add the leftover giblet gravy if there is any. Add the onion, bay leaf, salt, pepper, cloves, parsley, thyme, carrots and celery. Bring to the boil and simmer one hour, skimming the surface as necessary.
 3. Strain the soup through a sieve lined with a clean kitchen towel or a double thickness of cheesecloth. Discard all the solids except the carrots and celery.
 4. Pour about two cups of the soup into a saucepan and add the vermicelli. Cook until just tender.
 5. Add this to the soup. Cut the carrots and celery into half-inch cubes and add them. Add the one cup of cubed turkey meat. Bring to the boil. Serve piping hot.
- Yield: About 14 cups of soup.

Turkey and Broccoli au Gratin

- 4 cups white or dark meat of turkey or a combination of both cut into one-and-one-half-inch cubes
1 bunch young, unblemished broccoli
Salt to taste
5 tablespoons butter
3 tablespoons flour
2 cups milk
Freshly ground pepper to taste
1 egg yolk, lightly beaten
Tabasco sauce to taste
1/2 cup heavy cream
1/2 teaspoon nutmeg
1/2 cup grated parmesan cheese.
1. Prepare the turkey meat and set it aside.
 2. Trim off the tough stalk or stalks at the base of the broccoli. This may be peeled and the center portion used if it is tender. Cut the remaining broccoli into convenient, neat sections, bite-size or slightly larger.
 3. Drop the broccoli into a kettle of boiling salted water and when the water returns to the boil, let simmer about eight to 10 minutes or until the vegetable is crisp tender. Do not overcook. Drain immediately and run under cold running water until chilled. Drain. Cut the broccoli into one-inch pieces and set aside.
 4. Heat two tablespoons of butter in a saucepan and add the flour, stirring with a wire whisk. When blended, add the milk, stirring rapidly with the whisk. When blended and smooth, add salt and pepper. Remove from the heat and add the yolk, stirring rapidly. Add a touch of Tabasco. Set aside briefly.
 5. Heat a tablespoon of butter and add the turkey meat. Add the cream, nutmeg, salt and pepper to taste.
 6. Heat the remaining two tablespoons of butter and add the broccoli pieces. Heat thoroughly.
 7. Spoon the broccoli over the bottom of a baking dish (we used an oval dish that measures 13 1/2 by 8 1/2 by 2 inches). Spoon the turkey over this and the sauce over all. Sprinkle with grated cheese.
 8. When ready to bake, preheat the oven to 400 degrees.
 9. Bake 10 to 15 minutes or until the dish is piping hot throughout.
- Yield: 6 to 8 servings.

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A&P

What Taste Means to One Man in the Kitchen...

By CRAIG CLAIBORNE

CAN you really identify all the ingredients in a particular dish and/or can you reproduce almost any dish in your own kitchen? The answer, of course, is yes. It may be that my reaction to both queries is no stranger than my own awe and wonder that anyone can play a piano by ear, understand the intricacies of chess, or dance the tango, the Lord having blessed me with a tin ear, a talent for no games more complicated than jacks and two left feet.

Taste—the mouth's response to the sensation of eating and drinking—is a strange and complex and complicated thing. I am convinced that there are a multitude of people (Americans mostly to judge by the people who buy TV dinners and frozen pizzas) who have no taste whatsoever.

They detest caviar (which may be just as well, current prices being what they are), dote on overcooked lamb, savor dishes made with tripe and other innards, consider mussels an abomination and couldn't comprehend the sublime virtues of a fish in white wine sauce if it were made by George Auguste Escoffier reincarnate.

And yet I think that some people, and I suspect a great number of people, are born with the gustatory equivalent of perfect pitch. Whether they develop that ultimate sense of taste and smell (where taste is concerned, smell is irrevocably interbound) is another matter. The pursuit and sharpening of taste involves continuous and reflexive familiarization with and analysis of myriad flavors and odors.

I have an acquaintance in the wine field who told me quite seriously that he believes in reincarnation and that in his past life he was a canine (a basset hound, he hoped) for as a child he sniffed everything, flowers, herbs, grass, the leaves of plants, other animals and so on simply for the pure joy of smelling.

I boastfully claim a kindred nature, and if I were placed in a closed room of filtered air, I could conjure up dozens of the smells of my childhood. The scent of newly mown hay, the warm, musty smell of freshly baled cotton (I grew up in the Mississippi Delta) and more than these the co-mingling of flavors in my mother's kitchen—onions and celery and green peppers sautéed in butter.

I have total recall of the first time I smelled or dined on tarragon. It was in Paris in a restaurant on the Ile St. Louis called Le Bossu. It no longer exists, but I sipped on the most elegant scrambled eggs (or so I thought then) known to the gods, and there were chopped fresh tarragon leaves to

perfume them. It was a time of ultimate bliss.

I also know, incidentally, that the palate can be wildly confused and with no damage done, except perhaps, to one's ego. One way to do this involves a game which, if you care to play, can net you five to one (an arbitrary ratio) if you can find a taker or two who boasts about his unerring palate.

It is a blindfold test involving, let us say, seven or more strong spirits such as Scotch, vodka, bourbon, rye, cognac, rum and gin. The beverages are listed on a scorecard, and as samples are poured at random the blindfolded subject is asked to rate one at a time.

Characteristically, the subject is able to identify the first and possibly the second sample. After that he is more than apt to confuse a majority of the remaining alcohols, mistaking rum for cognac, rye for bourbon, bourbon for rum, even cognac for vodka and so on.

Having participated in this charade with a few of the grander gurus of food and drink, I can vouch for the fact that a score of 50 percent is excellent. A score of 70 percent is phenomenal, and, in my experience, at least, a score of 100 percent is unknown.

Oddly enough, there is one drink that is more often identified correctly than any of the others. That is gin, probably because of the distinct nature of the juniper flavor.

There are numerous other ways to modify taste, and one of the most dramatic, in our experience, came in the form of a harmless pill brought to my kitchen by a young researcher who works in flavors.

The substance in the pill was derived from a natural growing plant commonly called miracle fruit. The plant is bookishly called *Sysepalum dulcificum*. The plant derives from tropical areas in West Africa, and now is also grown in the United States.

The "miracle fruit" derived from the plant resembled a light purple aspirin tablet with the same texture. It was held in the mouth until it dissolved, and immediately after we were encouraged to suck on half a lemon. It was for all the world like a saccharine-sweet undiscovered fruit. A Scotch and soda taken shortly thereafter was all but undrinkable, and a glass of wine was too sweet to be recognizable as wine. The taste modification endured for approximately 20 minutes.

Although miracle fruit is little known to the general public, it is widely known and discussed in laboratory circles that deal in food and flavor analysis.

People who have dined on artichokes, if they have probing and sensitive taste buds, know that they alter the flavor of such a basic item as water. Artichokes alter the taste in such a way

that water taken immediately afterward tastes on a distinctly sweet flavor.

Similarly, to a more or less degree, they alter the flavor of wine, which is why we know certain purists (yours truly not included) who will not serve and flatly eschew artichokes in any and all forms during the course of so-called "gourmet" meals where fine wines are to be poured. Similarly, they avoid salads tossed with vinegar.

It is a personal thing, but during the course of a meal in which my colleagues eschew artichokes and salad with vinegar, they wind up their festivities bathed in clouds of cigar smoke. And, as I have noted at other times, if there is anything that can cripple, deaden or anesthetize my per-

sonal sensibilities, it is cigar fumes. Given my choice, I would prefer an artichoke served as a salad and bathed in vinegar.

Although we make modest claims for an ability to detect subtle seasonings and so on, we admit to justifiable confusion where the cuisines of three countries or regions are concerned. These are India, Mexico and Indonesia. And we hunger for them all.

The spur for the confusion is obvious; it is the highly complex mixture of spices that go into many of the best dishes of each area. We have before us an Indian recipe which we greatly admire for tandoori chicken, the delicious "barbecued" item in which chicken—on home territory at least—is

bathed in a multitude of spices, then baked in a fiery hot underground clay oven.

In addition to onion, garlic, ginger, lemon juice and yogurt, the recipe calls for a blend of spices including coriander, cumin, turmeric, mace, nutmeg, cloves, cinnamon, cayenne pepper, cardamom seeds and cumin seeds.

Similarly many of the dishes of Mexico and Indonesia employ a highly complex mélange of seasonings, and to analyze such foods the best one can do is hazard, one hopes, an educated guess. Oddly enough, and here is a personal reaction, Chinese cookery, like the French and Italian, responds quite easily to basic analysis. The flavorings or seasonings are far more subtle

(which is to say limited identity more readily.)

Someone recently wrote of a reference work of Sensory Evaluation, demic Press, 1965) by born and Roesler of California. It is by no means the best reading in the world a textbook for "fool-lege), but there is one should be of interest to public.

I learned to my total Aristotle first proposed five primary senses: touch, smell and taste, enlightened age, we are other such important, cold, pain, hunger and equilibrium. Even a

The author also notes of foods is important in the "snap, crackle, tain cereals, the crunch and carrots and the st. We ourselves have a thirst increased by the champagne cork. And nothing sets our gasping like the sight of opening a tin of fresh

Some of the facts in book are, to our mind open to question. One proposition that if bl are eaten with smoke, the fishy flavor will be the eater's mind because of all that crunching.

We have an inebriated spicy foods of the world of Szechwan, India, particularly Szechwan. O put forth in "Sensory that there is a wide response to pain. Some certain degree of pain, who dote on "excessi such as those made, and other spices. But also applies to people ing hot coffee and ta neat.

There are two spec have always amused u to do with fish and s. it that so many West- raw oysters and clams with nausea at the th on sashimi, the thinly dish treasured in Japan.

And finally, why, w do clams and oysters, taste so much better if served raw out of the tion, of course, are th say minuscule Olympic West Coast. They're the shell for the sim people like me can't enough with fork and

"I think that some people, and I suspect a great number of people, are born with the gustatory equivalent of perfect pitch."



From "J.C. Lavender," by Michael Schoe, 1974, Watson-Gouffart

The main components are, of course, the taste buds—7,000 to 10,000 microscopic pores, usually clustered on certain papillae of the tongue but also situated in the upper throat, the rear-most area of the cheeks and the palate. The pores are able to open or close, admitting varying quantities of what some researchers call tastants. Some pores are at the bottom of folds in the tongue and only open to tastants when the mechanical action of foods of rough texture opens the crevices.

Inside the gustatory pore, as it is sometimes called, are other cells and membranes and, under these, the ends of the taste nerves.

No one knows whether tastant molecules leave the taste bud once they have sent their message or whether they stay there, continuing to send the flavor message and mixing with new tastants that enter the bud.

How many particles of tastant can a bud hold? Do taste buds get full? Is this the mechanism by which the first

tastant modifies the flavor of the second? It is known that taste bud cells live for only a few days and are constantly being replaced.

While the taste nerves are sending their signals to the brain, other nerves are also relaying messages. Tactile nerves sense the food's texture. Olfactory nerves, before the nasal distention of sight, pick up evidence of appearance. Pain-sensitive nerves react to substances in pepper and chilis.

Auditory nerves sense sizzling sounds.

The fact that these can influence taste is w steak through a blender will find it far less t the only change is in pumpkin pie while suif blocks the nose and it r custard.

The role of color in demonstrated when a p experts was asked to rate of several samples. The wine, artificially color a rosé, to be sweeter wine uncolored.

While most people en same physical equipment the qualities of food, cul make all the difference in the tastes of adults most scientists who stu

The reason Mom's coo membered as best is not always such a great Mom's cooking is the f are exposed to. Smile a child eats mud pies and clude and remember the elusive.

Taste researchers agerences among flavors aquired tastes although evidence from animal studies that there a cravings for sugar or s reflect a conscious dietary needs.

There is ample e through practice, peopl their sensitivity to man become able to detect concentrations than oth skill, crucial to a good critic, is analogous to discriminate small differ sounds or colors, both also acquired skills.

This skill, combined w acquired belief that certio of flavors are inher to others, is all that gustatory chauvinism.

... And What It Is To Scientists

By BOYCE RENBERGER

The sense of taste may be man's most pampered but least understood sensory system. For all the devoted to indulging the hedonism of the taste buds, virtually nothing is known about how taste works on the chemical or biological levels.

Despite the best efforts of dozens of independent scientists and a major research center devoted exclusively to studying taste and smell for the last eight years, nobody yet knows, for instance, exactly why caviar tastes like caviar and not like hamburger. In fact, nobody really knows why sugar tastes sweet and not sour. Or why salt is salty.

There is no doubt among the researchers that the molecules of which a food is composed somehow make contact with nerves in the tongue which, in turn, send a signal that the brain interprets as a particular flavor. Nobody knows what it is about a molecule of, for example, sugar that makes it trigger a sweet signal.

The molecule itself does not travel to the brain. Rather, something about it—its shape or electrical charge or ability to react with some other molecule in or near the taste nerves or something else—triggers the "sweet" message to the brain.

As yet no one has discovered much structural or other similarity among substances that taste the same. The classic sweet substances are sugars which are relatively small and simple molecules, but there are some proteins,

which are vastly larger and more complex, that also taste sweet. Some proteins, ounce for ounce, are a thousand times sweeter than sugar.

As long as taste researchers cannot say what it is that makes a simple, one-chemical substance like sugar taste sweet, they remain very far from explaining what gives a chef's dish, with its hundreds of natural and added substances, its particular flavor. Most foods are composed of scores of hundreds of natural chemicals and most dishes combine several such foods with spices, each of which is composed of many discreet chemical entities.

Despite the millions of possible combinations of these flavors and the obvious fact that people can distinguish scores of flavors, even when they are mixed, scientists who study taste have never been able to agree on more than four primary qualities of taste—sweet, sour, bitter and salty.

Every taste sensation, most experts hold, is a combination of one or more of these four qualities in varying degrees. Scientists and gourmets agree, however, that enjoying a well-prepared meal is more than the simple exercise of taste. It also involves the appearance of the dish, what it smells like, its physical texture, its temperature and even the concentration of pain-inducing chemicals derived from pepper or chili in it.

Although scientists have found in-hedged differences in the ability to taste certain flavors, usually involving deficiencies that are the gustatory equivalent of color blindness, the vast majority of people are endowed with essentially the same physical apparatus for appreciating food.

A Feast of Memories of Thanksgivings in Pilgrim-Land

Continued from Page C1

turkeys we raised ourselves when this was briefly fashionable, there were the sinister cold storage turkeys sold by dishonest grocers, there were the wild turkeys sent by sporting friends, there were the skinny turkeys of the Depression and there were the turkeys of the Second World War, frozen and shipped to me battlefields where the heavy odor of their roasting must have perturbed the enemy.

There were the makeshift turkeys we bought in Europe as expatriates, there were the massive, flavorless turkeys whose additives caused cancer in laboratory animals, there were the turkeys raised in darkness to the sounds of music, there were free turkeys, there were imported turkeys, there were Tom turkeys and Jane turkeys, and in the variety of their stuffings—oysters, bread crumbs, pâté de foie gras, forcemeat, chestnuts, herbs, and stew—one could recall the rise and fall of

tyrants, the good and the bad in the last fifty years and the judgments that had been passed.



How clever of the Pilgrims, beginning a new life in a wilderness of savage rituals, to have settled on a harvest festival for their first ceremony. The harvest festival is the oldest known to man—this solemnization of gathering crops against the menace of death, this knowledge that in the last days of the year one sees the germs of the year's beginnings. (Up in Boston where they ate tripe and fish-cakes the day went unobserved.) How clever of the Pilgrims to have made the date devout, familial and hearty.

To describe a robust man distributing meat to his family is close to impossible. A happy, happy family has

come to be scorned and to represent everything from imperialism, fiscal and erotic hypocrisy and the multinational munitions industry to the tyranny of prejudice. And yet these families, with their embarrassingly intimate knowledge of one another, will enjoy a love that is serene and joyous and profound if not lasting. That Aunt Louisa is dead drunk and that cousin Randolph has done something lewd in the hall closet before coming to table is an old and tiresome story.



Our family had an incontrovertible foothold in the past: our maid was the daughter of an Adams coachman and she once ate all the brandied sugar lumps around the plum pudding and was found on the wooden floor of the kitchen (this was before lino-

leum) dead drunk, giggling helplessly and contributing a bearing or milestone for our recollections. A more vivid milestone was The Day That Cousin Anna Made A Scene. Cousin Anna was a striking and bony woman with, as I recall, the massive nose, coppery skin and jet hair of a Natick Indian. She had a degree in classics from Cambridge.

When Anna was taken to the dining room that Thanksgiving she stood at the threshold and exclaimed loudly: "How can you do this? How can you do this when half the populations of this world are starving?" It was the last voice I was to hear that linked so purely her destiny to the destiny of the planet. My dog barked. A cab was called. Anna departed. Six weeks later she was found in her cold, classical library in Braintree, Massachusetts, dead of starvation.

The collecting of strays for the table that so absorbed my mother still seems to go on among my friends and neighbors. Mother invited all kinds; the crippled watch repairman in his wheelchair, the blind, the halt and all of the

lonely that she had been able to corral in trains and buses and beaches and in the lobby at Symphony Hall during the intermission. This was thought by my brother and me to be touching and comical since pride and arrogance were plainly involved, but so was her respect and knowledge of the cruelty of loneliness.



How strange we must have seemed to these guests and how strange they were to us and while what I remember is my chagrin at my mother's pride in the number of dishes, guests and open fires she could display, I know that my chagrin was lacking.

After the dinner we had the walk and after the walk the departures, a

performance that was at and when the last of the gone my father would closing door and exclaim of the lion has ceased! It has left the banquet hall!

I have long forgotten t father used before the fea worked out for my family -born Jowett's Place was found in the wallet friend, after his death. Th loud, resonant and litu into the small talk and silver. "Almighty God, i things, judge of all men!" the Plato, even louder. "sider that the soul of man able to endure every sort every sort of evil. Thus a happy with one another God."

The close is incantator plainsong. "By Whom and in The Unity of The Holy honor and glory be to The Almighty, world without e

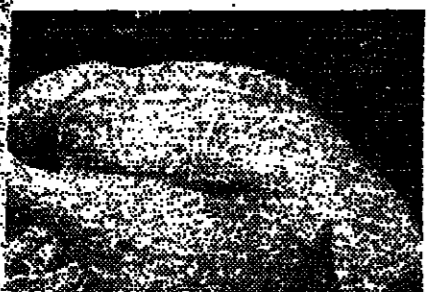
My Day After Thanksgiving D



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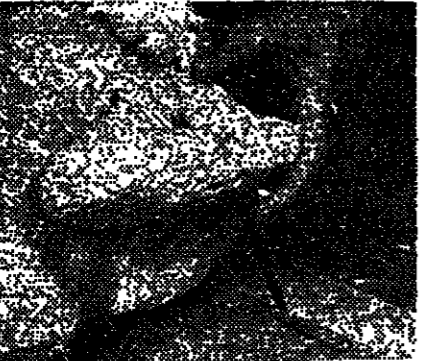
How to Truss a Turkey



Stuff the body and the neck cavity of a turkey that is ready to cook.



Make a gash two inches from the tail tip of the turkey and push the tail tip into the cavity. Truss cavity opening with string. Push legs forward and shove the needle through one leg at the point where the cavity and thigh meet. Push needle through cavity and bring it out the other side, going through opposite leg where cavity and thigh join.



Twist the wings securely under the back of the turkey. Push needle through the center of the second wing joint, then weave it through the neck skin, sewing this to the surface skin at the tip of the backbone. Run the needle through the center of the second wing joint on the other side. Cut off the cord and tie the ends together securely.

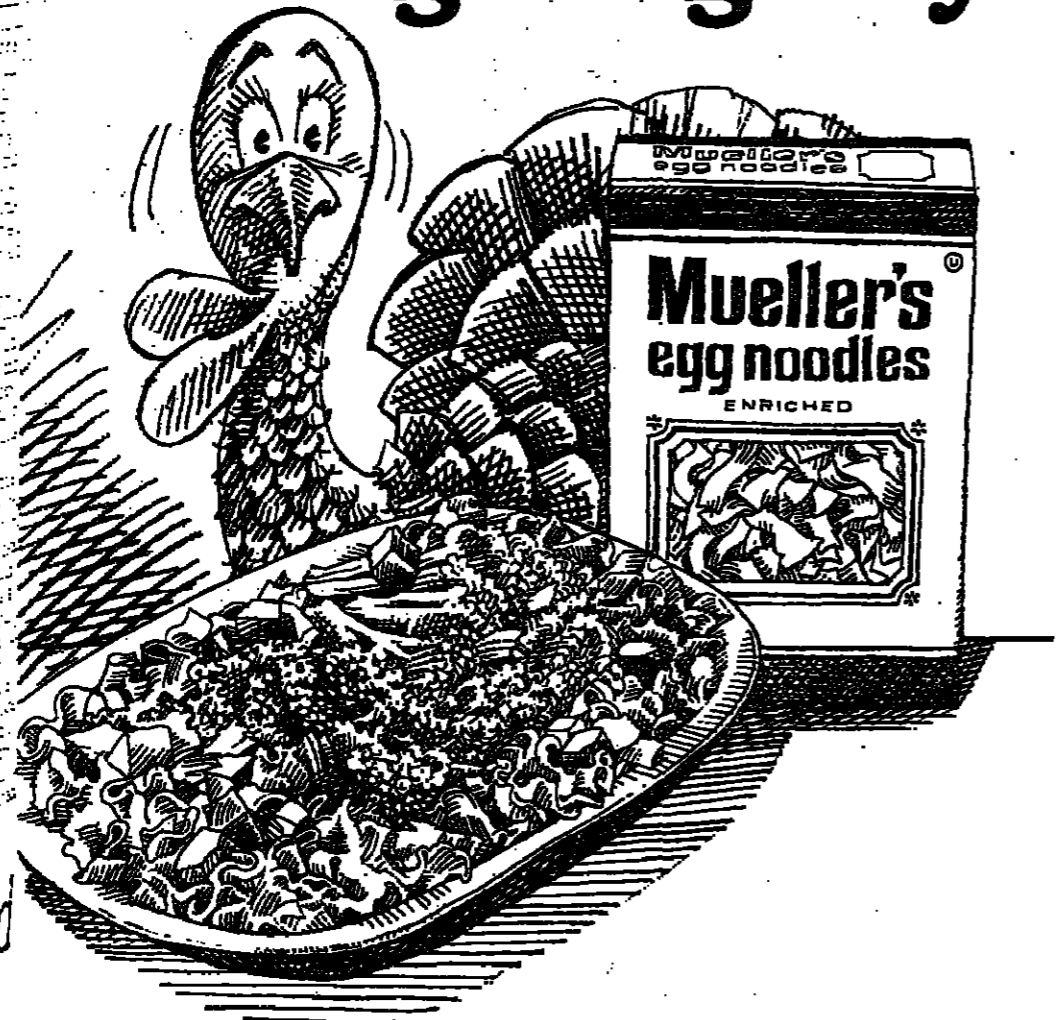


Run the needle through the base of the thigh, just above the thigh bone. Run it all the way through the same position of the opposite thigh. Bring the needle up and around a leg, running the needle through the tender, cartilage like, V-shaped base of the breast bone.



Bring the cord around the other leg and cut off the cord. Tie the ends to secure the legs close to the body.

Happy Day After Thanksgiving Day.



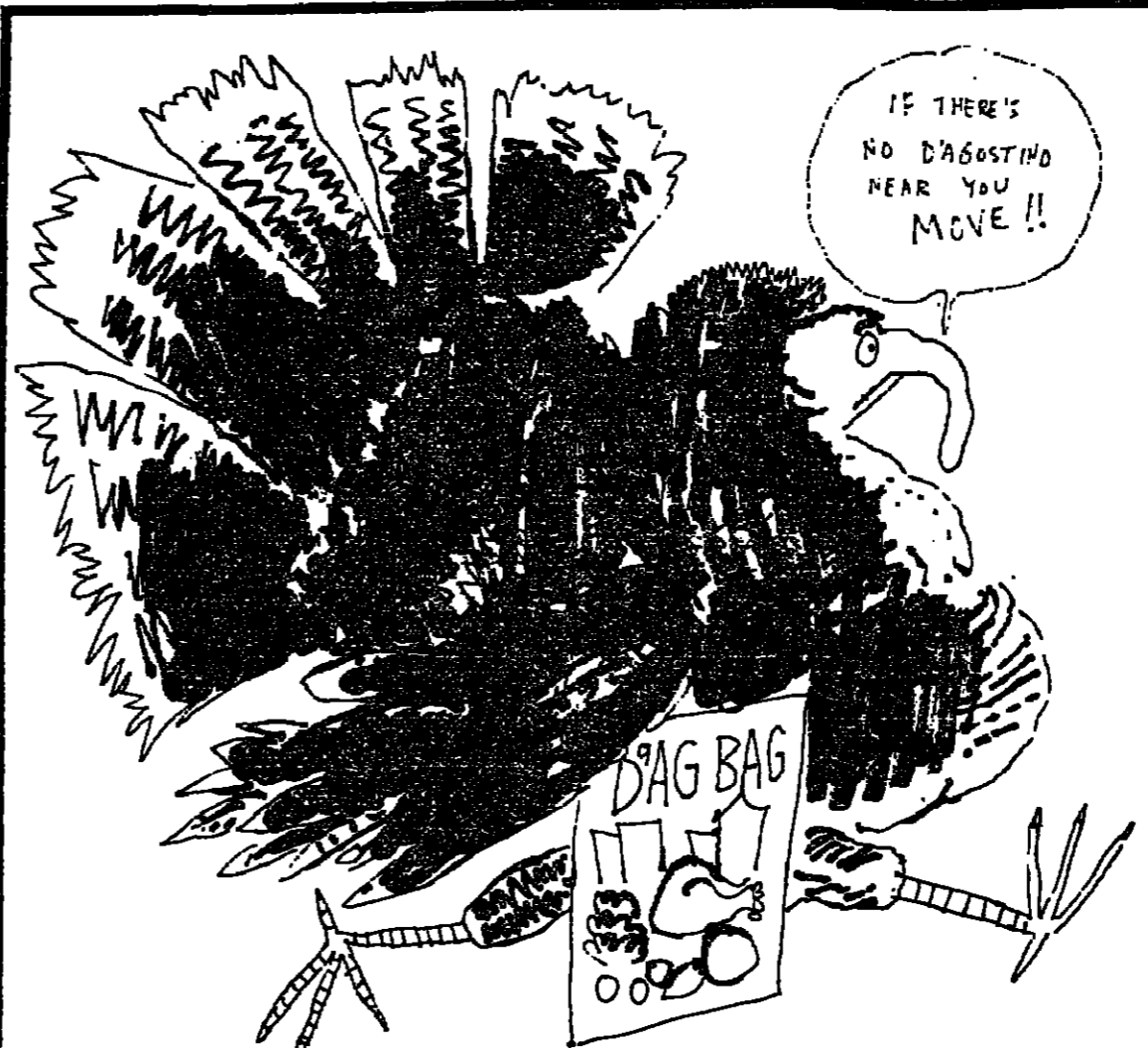
TURKEY NOODLE ENCORE

- | | | |
|---------------------------|---------------------------|-----------------------------|
| 6 cups | 6 servings broccoli, | 2 cans (10 3/4 ounces each) |
| Mueller's medium | cooked and drained | condensed cream of |
| or wide egg noodles | 1 soup can water | chicken soup |
| 1 cup diced cooked turkey | 8 ounces process American | 1 can (3 ounces) French |
| | cheese, shredded | fried onions |

Cook Mueller's egg noodles as directed on package; drain. Place noodles in buttered 13x9x2" pan; mix your leftover turkey and broccoli; top with half the cheese. Blend soup and water; pour over. Top with remaining cheese. Bake at 350°F for 25 minutes. Top with French fried onions; bake 5 minutes. Makes 6 generous servings.

Mueller's Turkey Noodle Encore. Your family will gobble it up.

Everything goes with everything like Mueller's.



- GRADE A-ALL SIZES-SHENANDOAH
- Fresh Turkeys** lb. **.59**
- FROZEN-GRADE A-10 TO 22 LBS.
- Foodtown Turkeys** lb. **.49**
- FROZEN-SWIFT'S GRADE A-10 TO 22 LBS.
- Butterball Turkeys** lb. **.63**
- | | | | |
|------------------------------------|-----------------|-----------------------------------|------------------|
| EATWELL (HOT OR SWEET) PORK & VEAL | | FROZEN-IDEAL FOR POULTRY DRESSING | |
| Italian Sausage | lb. 1.19 | Pork Sausage Roll | 1-lb. roll .55 |
| HILLSHIRE BEEF OR LINK OR | | FOODTOWN OR | |
| Smoked Kielbasa Sausage | lb. 1.49 | Schickhaus Sliced Bacon | 1-lb. pkg. 1.29 |
| VALLEY DALE WATER ADDED | | ARMOUR-WATER ADDED | |
| Smoked Ham Leg Shank Portion | lb. .89 | Smoked Dinner Hams | lb. 1.99 |
| FROZEN GRADE A | | HEBREW NATIONAL | 12-oz. pkg. 1.39 |
| Cornish Hens 22 TO 24 OZ. | lb. .69 | Franks or Knockwurst | FOODTOWN |
| PLUMROSE | 6-oz. pkg. 1.39 | Canned Ham | 5 lb. tin 6.99 |
| U.S.D.A. CHOICE BEEF SHOULDER | | | |

- London Broil or Steak** lb. **1.79**
- U.S.D.A. CHOICE-BOTTOM ROUND OR SHOULDER
- Boneless Beef Roasts** lb. **1.29**

- FILL YOUR DAG BAG WITH HOLIDAY GROCERIES**
- Sacramento Tomato Juice** 46-oz. **.55**
- Cranberry Sauce** Foodtown 4 16-oz. **1.00**
- Fruit Cocktail** Foodtown 30-oz. **.59**
- Tomato Sauce** Del Monte 6 8-oz. **1.00**
- Kleenex Napkins** Dinner 2 Ply 50's **.39**
- Foodtown Large Walnuts 1-lb. cello .69
- Royal Prince Yams In Syrup 17-oz. .49
- Foodtown Sweet Cider half gal. .99
- Foodtown Flour 5 lb. bag .59
- Foodtown Seltzer Or Club Soda 28-oz. .29
- Pepsi Cola Reg., Diet Or Light 64-oz. bt. .79

- FRESH PRODUCE FOR THANKSGIVING**
- U.S. NO. 1-SELECT FOR BAKING
- Idaho Potatoes** 5 lb. bag **.69**
- EXTRA FANCY-WASHINGTON STATE
- Golden Delicious Apples lb. .39
- Sweet D'Anjou Pears lb. .33
- FIRM
- Slicing Tomatoes 9-oz. pkg. .39
- Southern Yams lb. .19

- DAIRY**
- IMPORTED ANCO FRENCH
- Camembert or Brie Cheese** 7-oz. **.99**
- D'AGOSTINO N.Y.S.
- Large Eggs** Grade AA White Doz. **.79**
- FROZEN FOODS**
- FOODTOWN
- Green Beans** French Or Cut 4 9-oz. **1.00**
- TASTY
- Mrs. Smith's Pumpkin Pie** 26-oz. **.79**

- ALL FLAVORS
- Light & Lively Yogurt** 3 1/2 pints **.99**
- MARGARINE
- Fleischmann's Soft** 2 8-oz. cups **.79**
- Friendship Sour Cream** pint cont. **.69**
- Reddi Wip** Real Whipped Cream 7-oz. **.79**
- ALL FLAVORS
- Sealtest Ice Cream** half gal. **1.39**
- CELENTANO
- Cheese Ravioli** 13-oz. **.89**
- Seneca Apple Cider** 6-oz. **.29**
- Whole Boiled Onions** Birds Eye 20-oz. bag **.59**
- Oronoque Pie Shells** 15-oz. **.89**

New York's Grocer

All Prices Apply Thru Wed., Nov. 24, 1976. We Reserve The Right To Limit Quantity To Three (3) Sale Items.

D'AGOSTINO

D'AGOSTINO

Thanksgiving For Ethnic Pilgrims

Edward Giobbi believes that if Columbus had created Thanksgiving, the menu might have been more interesting.

So Mr. Giobbi, who is of Italian parentage, a painter and cookbook author, will serve pasta or Italian egg drop soup, broccolini di rape, capon stuffed with ricotta dressing, potatoes, pump-

kin pie, pecan pie, homemade wines, espresso and fresh fruits.

praise of its New World bounty, makes its turkeys gobble in a gastronomic babble. Or the birds may be of a different feather altogether.

There are people with ethnic backgrounds who adhere to the When-in-Rome-do-as-the-Romans-do, theory, and serve a traditional meal; others, like Mr. Giobbi, literally do as the Romans and some don't do at all.

"Number one, I'm not going to kill a turkey," said Geoffrey Holder, who was born in Trinidad and is a choreographer, dancer, singer and director. He said he would probably eat fish. "Number two," he said, "I don't like to give thanks one day a year; I give thanks all year long."

Some draw the line at pumpkin pie or chestnuts or whatever they find unappetizing. Others, such as Tia Sidey, a Bermudian married to an Englishman, serve the traditional mincemeat pie and pumpkin pie and then a third choice—chocolate mousse. "My husband likes chocolate mousse," explained Mrs. Sidey, who lives in Darien, Conn.

Thanksgiving began with the Pilgrims, who adapted their palates to a new land in their own style, and that, apparently, is a tradition that has not changed.

Nadia Merzliakow, assistant registrar at Pratt Institute, who emigrated to this country in 1949, from France with her Russian-born parents, will serve chilled vodka, Russian appetizers, followed by borscht, capon instead of turkey and kielbasa, a Russian dessert made from cranberries.

David Liu, a Chinese-born filmmaker, prefers Peking duck or smoked chicken to turkey, which he does not like. But he has no such reservations about cran-

berries. "I love cranberries," he said enthusiastically. "We have cranberries in China, and I guess it reminds me of China."

Perla Meyers, a cooking teacher and cookbook author, was born in Vienna and grew up in Barcelona, Spain. When she first came to this country 10 years ago, she was impressed with the tradi-

Express. "In this big box came a turkey, stuffing, the whole bit, and I had to make Christmas dinner."

This year, the Meyerses are having Basque turkey, a recipe that calls for the turkey to be served in a sauce of tomatoes, hot peppers, whole cloves of garlic and white wine. The turkey, preceded by a chestnut soup, will be garnished with puréed vegetables. Apple mousse in apricot sauce will be served for dessert.

Leon Lianides, the owner of the Coach House restaurant, said that his first Thanksgiving in 1929 impressed him with the elegance of simple American food.

"I remember my aunt was cooking," recalled Mr. Lianides, who came from Corfu, Greece. "Of course, I got the first glimpses of roasting a turkey and carving a turkey and of course the pumpkin pie. All the basic wholesome, simple, healthy foods, which I call clean food. I think it left an indelible picture of the simplicity of good food that every American is blessed to enjoy."

His family will have a basically American meal with just a few Greek touches—the turkey will have a Greek stuffing of chopped beef, rice and other ingredients, and, in addition to cranberry sauce, he will serve a sauce made of quince, a fruit popular in the Mediterranean. Otherwise, the meal will consist of pearl onions, peas in cream sauce, sweet potatoes, pumpkin pie and mincemeat pie.

Hannah Tillich, widow of Paul Tillich, the theologian, has been a traditionalist, ever since the Tilliches arrived here in 1933 from Germany. "We celebrate it as an entrance to the United States festivities," she explained. "You see, at that time, we were so filled with emo-



tions of gratefulness to be here and to be so well-received." Mrs. Tillich and her family celebrate in East Hampton, L.I., with champagne, turkey, soup, cranberry sauce, sweet potatoes, peas, and cheeses. "I insist on everything which is good in the United States," she said.

The family also has instead of a prayer. speech and we say together again," she hands to our shoulder in a circle. We feel togetherness." D

The traditions and the menus vary as much as the cultures

kin pie, pecan pie, homemade wines, espresso and fresh fruits.

That was "the kind of meal Columbus would have had, had he proper ingredients with him and the marvelous things we got from the American Indians," said Mr. Giobbi, who lives in Katonah, N.Y.

It may not be a traditional Thanksgiving for some people, but for Mr. Giobbi it is a tradition. When he was growing up, ravioli was so expensive to make his parents only served it on special occasions. "Thanksgiving was ravioli day," he recalled.

New York, where recent pilgrims of many palates have dined each year in

For the Late Birds, Help Is at Hand

Continued from Page C1

table size of 110 inches long by 72 inches wide. The \$5 charge is if you pick it up yourself. The minimum charge for orders including delivery is \$30.

Even with all the dishes and silverware, something in the way of floral decoration is called for. Ronaldo Maia, of Ronaldo Maia Flowers, at 27 East 67th Street, says that if given three days he can turn out a 2-foot by 3-foot boxwood turkey, scented with cinnamon, sitting atop a nest of vine branches. This model costs \$75. Bigger birds command bigger prices.

Three days are also necessary for a \$25 arrangement of vegetables (carrots and corn) and fruit (grapes and apples), mixed with narcissus in the 18th century French manner.

For really last-minute shoppers, his stock includes pineapples in a crown of galax leaves in a straw basket from China (\$18) or a basket full of pot-pourri, with a small like baked apples, at \$10 and up.

Hunter Flowers, at 1055 Park Avenue, at 87th Street, suggests harvest themes—centerpieces involving raw carrots, cabbages, pumpkins, wheat, asparagus, dried corn, fall leaves, chrysanthemums, at \$15 and up. An offbeat and sophisticated arrangement consists of formal flowers—iris, narcissus and tulips mixed with stalks of wheat.

Jean-Jacques Bloos, whose store at 1025 Lexington Avenue, between 73d and 74th Streets bears his name, favors consumable centerpieces that are composed of nuts, strawberries and bits of meat.

More elaborate arrangements, taking their cue from the sort favored by the medieval De la Robbies, must be ordered two or three days in advance. They make use of artichokes, asparagus, small tomatoes, cauliflower, radishes, parsley, beans, onions and shallots. Prices start at \$75. Mr. Bloos says, "Thanksgiving is not a day for flowers, but for food and fruit."

Food and decoration are combined in the herb wreaths available in the delicacy department on the first floor of Bloomingdale's. The wreaths are made out of dill, thyme, sage, peppermint, savory, tansy, coriander, yarrow, marjoram and chili peppers—all grown in Vermont and dried. If you get tired of looking at the wreath, its herbs are good for the pot for up to six months. The 16-inch diameter model goes for \$25. The 15-inch size costs \$40.

To keep guests at bay while waiting

for the turkey, dips and crackers might be offered in the cinnamon-colored, black-trimmed oriental lacquered double tray unit—about 7 inches in diameter—available at Jenny B. Goode at 1194 Lexington Avenue for \$8.50.

Some people aren't content with turkey and stuffing and mashed potatoes and gravy and pumpkin pie, even if it is all preceded by crackers and dips in a cinnamon-colored, black-trimmed oriental tray.

O.K. Here. Figs baked with almonds and bay leaves, \$2.19 a pound at Balducci's at 424 Avenue of the Americas; and as long as you're in the neighborhood, sweet-potato pie, at Horn of Plenty, 91 Charles Street, at \$4 for a 9-inch pie (that's diameter, not depth).

Or cranberry loaf, or pumpkin loaf, or walnut and date loaf, all homemade, all \$2.30 in a size weighing slightly over a pound that yields about eight slices, all available at the New York Exchange for Women's Work, at 541 Madison Avenue.

Kron Chocolatier, only a brisk waddle uptown at 784 Madison, dips fresh strawberry and orange slices into chocolate and does the same with grapes and sells them at \$10 a pound or \$5 a half-pound. Just the thing with a cup of espresso.

But we're getting ahead of ourselves. When it comes to drinking on Thanksgiving knowledgeable sources say to start out with some champagne as an aperitif. With the turkey one can forget about the usual advice about white wine. Drink a red, because the bird has a heavy flavor and can be treated as a wild meat game.

So try some Beaujolais. But steer clear of clarets. Those who insist on a white wine might direct their attention toward the full-bodied Alsatiens, like a riesling or gewürztraminer. If you're buying American, go for a zinfandel.

Now, since there are likely to be some children around, think of giving them a punch. It's an apple cranberry punch and the recipe follows:

4 cups apple cider
4 cups cranberry juice cocktail
3 cinnamon sticks
12 whole cloves
1 small seedless orange, cut into 1/4-inch slices.
Place the cider, cranberry juice cocktail and cinnamon in a pan. Stick the cloves around the orange slices and add them to the mixture. Bring to a boil and simmer for five minutes. Before serving, remove the orange slices.
Yield: 10 to 12 servings.



The New York Times/Jack Manning

KEY FOOD

Bruce Cut Yams
40 Ounce Can
49¢

Diamond Walnuts
Whole...In Shell
65¢

KEY Quality Apple Cider
\$1.39

KEY Quality Asparagus
All Green Spears
14 1/2 Ounce Can
79¢

Gold Medal Flour
5 Pound Bag
59¢

Gold Medal Flour
WITH THIS COUPON
5 LB. BAG **59¢**

Cranberries...Yams...Cider...Soda

KEY Quality Bottled Soda
4 \$1.00

KEY Quality Cranberry Sauce
19¢

Old Fashioned THANKSGIVING Savings

B & G Pickles 69¢
Cold Cups 89¢
Aluminum Foil 65¢
Ripe Olives 45¢
Spanish Olives 69¢
Pepsi Cola 79¢
Mixed Nuts 99¢
Mallomars 69¢

Let us be Thankful for The Blessing we have!

KJELSDEN Butter Cookies	1 1/2 \$2.69	JUNBO ROLL Hi-Dri Towels	ROLL 45¢
NABISCO Snack Crackers	PKG. 59¢	JEFFY Baking Mix	40 OZ. 79¢
NEW PLASTIC BOTTLE Coca Cola	2 1/2 \$2.89	MRS. PAUL'S Sweet Potatoes	12 OZ. 55¢
KEY QUALITY Bartlett Pears	2 OZ. 67¢	MORTON'S Pie Crust	10 OZ. 49¢
KEY QUALITY Pure Honey	16 OZ. 99¢	BIRDS EYE IN CHEESE SAUCE	10 OZ. 59¢
KEY QUALITY Tomato Juice	8 OZ. 55¢	NON DAIRY TOPPING Reddi Wip	7 OZ. 71¢
DUNN Kleenex Napkins	PKG. 49¢	RED OR WHITE Gold's Horseradish	1/2 JAR 29¢
KEY QUALITY MARASCHINO Cherries	4 OZ. 35¢	JEFFY Pie Crust Mix	9 OZ. 29¢
GALLON CONTAINER Wisk Liquid	\$4.29	SEMI SWEET Nestle Morsels	12 OZ. \$1.29
BORDEN'S NONE SUCH Mince Meat	2 OZ. \$1.59	MIRACLE WHITE Detergent	49 OZ. \$1.39
4-C REDI FLAVORED Bread Crumbs	2 OZ. 95¢	MIRACLE WHITE Liquid Bleach	25 OZ. \$1.19
SMALL PACKAGE Broil a Foil CHICKEN STUFFING MIX	45¢	COCKTAIL MIX Mi-Lem	16 OZ. 95¢
STOVE TOP	7 OZ. 65¢	BATH OIL BEADS BUBBLE OR HERBAL BATH OR CALGON Bouquet	1 1/2 LBS. 99¢

40¢ OFF THE REGULAR PRICE WITH COUPON 2 Pound Can
Maxwell House Coffee

20¢ OFF THE REGULAR PRICE WITH COUPON 20 Ounce Package
Quaker Life Cereal

15¢ OFF THE REGULAR PRICE WITH COUPON Package
Glad Trash Bags

10¢ OFF THE REGULAR PRICE WITH COUPON 4 1/2 Ounce Package
Ac'cent Pillsbury Hot Roll Mix

10¢ OFF THE REGULAR PRICE WITH COUPON 5 11 Ounce Package
Saran

Turkey

3

4

5

100

59¢ Turnips

35¢ Oranges

49¢ Apple Pie

10¢

مكتبة من الكتب

iving Abroad: Paris

By FLORA LEWIS

men have changed their way of eating. A recent study by Dr. Henri Dupin pointed out that during the Revolution, the diet was "Bread and freedom," the year of Populair Front was "Steak and freedom."

a visit to any of the street markets shows clearly, the issue is to buy, for a light midday snack, pineapple flown by air from the Ivory Coast, pineapples from the strawberries from southern mangoes from Nigeria.

erations ago, apart from such as apples, cabbage, onions and only the rich had fresh fruit vegetables in the winter.

Thérèse Karbert, who does business stand in the Rue Cler market people now had gotten in the buying food from all over the world.

Custom here is to label the country of produce on the price permits a shopper to choose for example, from Spain, Argentina, Israel or Tunisia. Some come from Spain and Italy, from Israel, bananas from the Philippines from Spain or Turkey, dates from the United States and grapefruit from the United States.

arrow down the road, the good thyme, rosemary, sage, parsley, other fresh herbs grown locally, with little red tomatoes from the sea. He was cheery and gossipy his firmly French wares — "The es have a real flavor, from our at like those bland Tunisian tomatoes," he said — until he was asked,

"You want to know where it came from, and then you'll ask where it came from."

I was born, and what my mother looks like and all kinds of questions. Oh no, you don't, I'm incognito. What are you anyway, some kind of tax inspector?"

He was wrapping his herbs for customers in the pages of an old telephone directory. Eating habits may have changed, but he made it clear that thinking habits are still fully French — be suspicious of strangers asking questions and save on paper.

A lot of things are the same at Maxim's too, though some are different. The other evening Arthur Rubinstein, now 80 years old, was having supper there with Leonard Bernstein and a group of friends after a stunning all-Berlioz concert that Mr. Bernstein had conducted.

The great pianist, peering through eyes that are nearly failing him, waved gaily at the 1890's naughty wall paintings and the bay window on the street.

"It's wonderful," he said. "It's all just like it was when I came here as a young man. The window, though, was open and you could stand outside and buy a coffee for 3 francs and watch it all, the girls and the dancing and so on. [Wives were not admitted to Maxim's in those days.] The difference, though, is that then I was always outside, a 3-franc customer."

While he ate smoked salmon and billy-by soup, Mr. Rubinstein reminisced with Mr. Bernstein about concerts they had given together. They pounded the table and sounded off oompah-pah-pooms and teetle-teetle-tees as they discussed passages of various pieces or characterized composers on the white linen surface that had become an imaginary keyboard.

Mr. Bernstein slapped out some bits of Rachmaninoff and Stravinsky on the tablecloth, which reminded him of a friend of his, a brilliant musician he said, who had a parlor trick of playing "April Showers" in the manner of every great composer. It was a shaggy dog kind of story, going on with long phrases of Chopin, of Debussy, of Wagner, of Rimsky-Korsakoff and others, and then suddenly breaking into a tiny-voiced rendition of "April Showers," always the same.

Mr. Rubinstein, laughing tears, begged him to stop. But that only encouraged Mr. Bernstein to some more pretend-piano, and after a while he began to think mazurka. He jumped up, saying, "This is silly, we must dance." By then the other customers had gone, and members of the orchestra were eating dinner in the corner. Mr. Bernstein ran up to the piano, on the third tier of the precariously layered bandstand, while the rest of the party sashayed around the dance floor.

Mr. Bernstein's next idea was that it was silly for him to be playing a polonaise with the great man on the floor. So he said, "Arthur, you must play." Mr. Rubinstein went to the upright and began attacking it with a will to set the whole world dancing. It certainly set Mr. Bernstein to dancing what may or may not have been a polonaise but was certainly lively.

Suddenly, the conductor's partner caught her breath and said, "My God, Lennie, do you realize we're dancing to Rubinstein?" "Yes," he said grinning. "That's the point." There are still fun and frolic, and sometimes memorable evenings at Maxim's.

Another old-new in Paris is aristocratic refugees opening restaurants. A half century ago it was White Russians and there was a wave of places with violins and candlelight and chicken Kiev. Now it's Indochinese.

Cabinet ministers, ambassadors, generals and such are ill-prepared to change professions late in life. Running a restaurant seems to be the solution to the problem of adjustment —

which means making a living in a foreign land — for a large number of them. At least, as their predecessors from other lands soon learned, it guarantees that the family will be fed.

The last time Tran Van Don lived in Paris, he served as the South Vietnamese Embassy's spokesman at the peace negotiations. Then he was sent as Ambassador to Athens, where he was stationed when Saigon fell.

Now he runs Lam Xuan (his wife's name, which means spring orchid) at 30, Rue du Printemps, off the Boulevard Pereire.

"Yesterday I was a diplomat, today I'm a restaurateur," he said. "It's really the same profession, receiving people, establishing good contacts, and presenting the image of Vietnam. This time I offer the gastronomy."

Mr. Tran has priced his menu a little higher than the average Vietnamese restaurants that abound in Paris and provides more delicate food, all from recipes that have been handed down in his family for generations.

They are from the south, between My Tho and the Carnau Peninsula, and the area's cuisine is "specially perfumed," he said.

He and his wife, who supervise the kitchen, suggest lacquered pigeon, or shrimp soufflé, or grilled shrimp balls in sugar cane, or fondue of beef, chicken, shrimps and squids for luncheon.

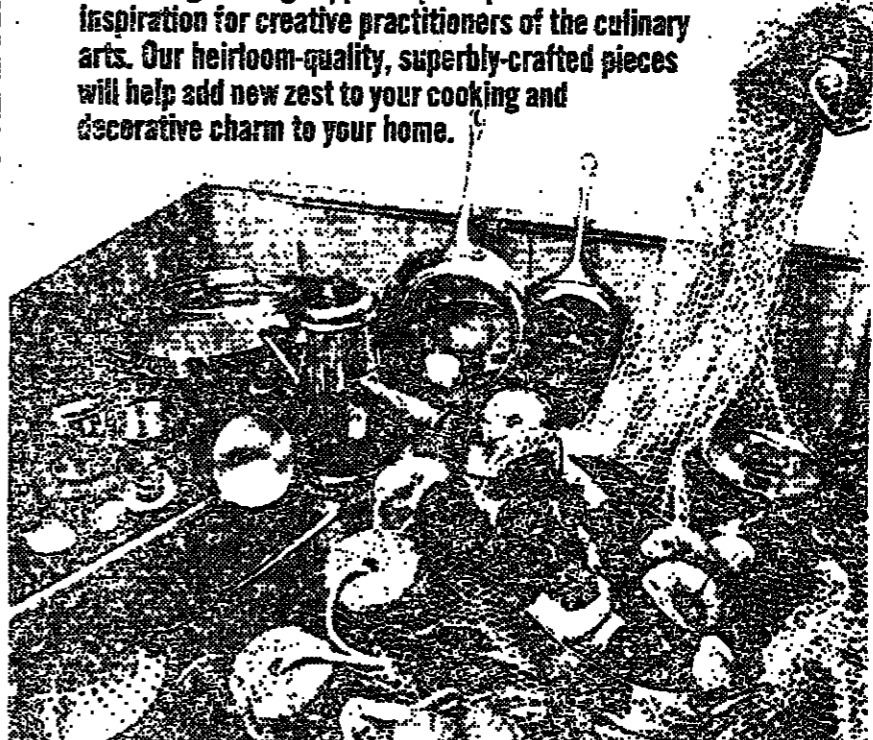
The bright, rather quietly elegant restaurant was run by some Polish people before, and they haven't changed the décor except to hang a number of Vietnamese paintings, mostly flowers, by their friend Nat That. When the business is well established, Mr. Tran, who is 40, plans to turn it over to his wife and go on to something else. His brother, Gen. Tran Van Don, a former Defense Minister and Saigon's last Vice President, is in Washington writing his memoirs and hasn't turned up yet for dinner.



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One secret of classic French cooking is classic French cookwear.

These gleaming copper imports provide beautiful inspiration for creative practitioners of the culinary arts. Our heirloom-quality, superbly-crafted pieces will help add new zest to your cooking and decorative charm to your home.



Now is a money-saving time to start or add to your Centuria collection of lustrous copper cookware, permanently lined with safe, lightweight aluminum, imported from France. These stoves to tabletop pieces, each with cast brass handles, are lovely to look at, and assure the even, consistent heat you need for great cooking. Choose convenient 6-month payments chargeable to Master Charge or BankAmericard.

Limited offer. Special prices apply only through February 28, 1977. 2 to 3 weeks delivery.

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Includes	Retail Value	Includes	Retail Value	Includes	Retail Value
8" Skillet (with lid)	\$18.50	9 1/2" Skillet	\$24.00	Ladle	\$9.50
4 1/2 quart Stockpot	38.00	6 1/2" Casserole (with lid)	22.00	Skimmer	8.50
8" Casserole* (lid fits all three)	25.50	1 quart Saucepan	30.00	Spatula	7.75
Wrought iron hanging rack	7.25	7 quart Stockpot* (lid fits all three)	67.50	Small Brass holding rack	7.25
Handle mitt	1.00	Wrought iron hanging rack	7.25	Handling charges	2.50
Handling charges	3.00	Handle mitt	1.00	Total	155.35
Total	93.25	Handling charges	3.50	Save	35.50
Save	33.30	Total	155.35	Save	13.05
Sale Price	\$59.95	Handling charges	3.50	Total	133.05
		Save	80.30	Save	13.05
		Sale Price	\$74.95	Sale Price	\$22.45

My check or money order for full amount, including delivery, is enclosed.
 Please charge my credit card for full amount.

Please charge my credit card on 6 month payment plan:
 Cookset I @ \$10.50 per month for 6 months.
 Cookset II @ \$13.25 per month for 6 months.
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Signature _____
 Please enroll me at no charge in The Centuria International Culinary Collectors Society. (No obligation to purchase.) NYT 11/22

Name _____
 Street address _____
 City _____ State _____ Zip _____

KEY Quality...Grade 'A'...YOUNG

Turkeys
 Sizes 18 lbs. up to 22 lbs.
37¢ LB.

KEY Quality..Grade 'A'..SELF BASTING

Turkeys
 Sizes 18 lbs. up to 22 lbs.
45¢ LB.

Swift's Premium Butterball

Turkeys
 Sizes 18 lbs. up to 22 lbs.
59¢ LB.

KEY Quality...Grade 'A'...YOUNG

Turkeys
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47¢ LB.

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55¢ LB.

Swift's Premium Butterball

Turkeys
 Sizes 18 lbs. up to 22 lbs.
69¢ LB.

KEY Quality...Grade 'A'...YOUNG

Turkeys
 Sizes 18 lbs. up to 22 lbs.
47¢ LB.

KEY Quality..Grade 'A'..SELF BASTING

Turkeys
 Sizes 18 lbs. up to 22 lbs.
55¢ LB.

Swift's Premium Butterball

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 Sizes 18 lbs. up to 22 lbs.
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 Sizes 18 lbs. up to 22 lbs.
5

The Best Apple Pies Around

By MIMI SHERATON

If it is almost impossible to find perfectly made French croissants, Italian breads, and Danish pastry in this country, that fact is, at least, understandable. This is, after all, not France, Italy or Denmark.

But apple pie? Considering that this is the most American of all desserts, and a national symbol, it is dismaying to realize how rarely one is presented with a properly baked piece of apple pie.

Instead of slightly firm and tart apple slices, gently caramelized with sugar and aromatic with cinnamon and nutmeg, juicy but never soupy, and encased in tender, crisp and savory crusts, we are asked to accept syrupy sweet apples cooked to mush between crusts that are as tasteless as they are textureless, crusts that are, in fact, often indistinguishable from the cardboard of the boxes in which they are packed.

This search then was to find the glorious exceptions, creditable apple pies from local sources, most of them bakeries, plus a few caterers and restaurants that bake pies to order. Many of the city's best bakeries, such as Bonté, Dumay and Colette, were not included because they do not make traditional American-style apple pie.

Represented in this round-up were pies from Le Cheesecake Elegant, Mrs. Herbst's, the Palermo Bakery, the New York Exchange for Woman's Work, the Country Host, Miss Grimble, G & M Pastries, Leonard's, Maude's Pies, William Greenberg, Bloomingdale's whose pies are made by the Eclair bake shops, Stork's, a highly-touted bakery in the Whitestone section of Queens, and the Omnisbus restaurant in Greenwich Village.

With only one exception, the pies sampled had one common flaw—their bottom crusts were not crisp. The flaw

is probably traceable to the aluminum foil pans in which they were baked and which do not reflect enough heat to produce crisp crusts that resist the juiciness of apples and melting sugar.

Of the 13 pies tasted, only four are worth reporting on, and two are tied for first place. The most elegantly beautiful to behold was the apple pie from Le Cheesecake Elegant. The flaky cream cheese and butter cookie crust forms the slightly rounded top, which is sprinkled with cinnamon sugar just before it is removed from the oven to take on a crackling burnish.

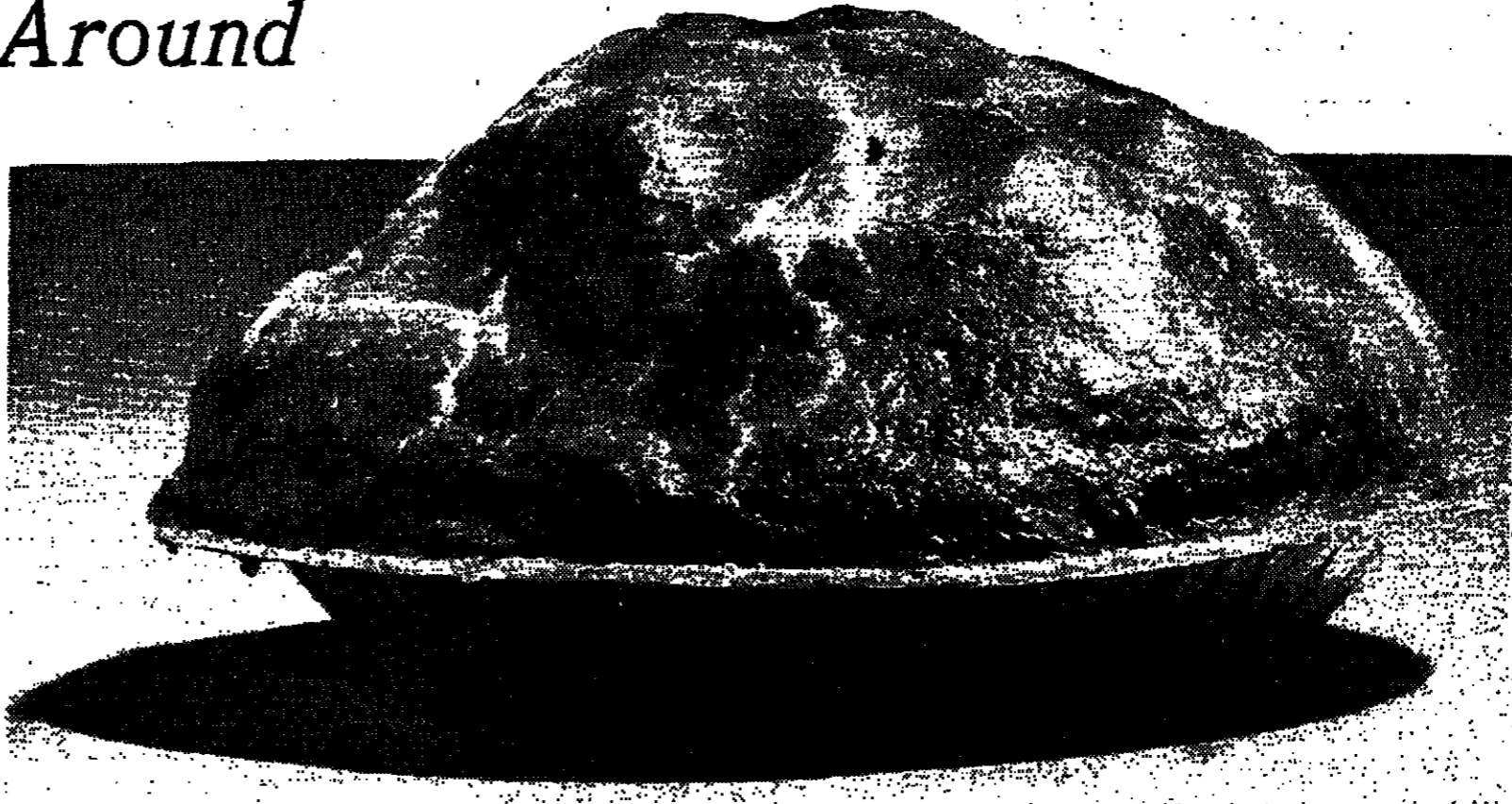
The bottom crust was only a bit too soft and the apples had a winy pungency, all adding up to a delicate and delightful specimen. Le Cheesecake Elegant, 150 East 70th Street, 861-8740. Cost: \$3.95 for an 8-inch pie, \$5 for a 9-inch pie.

An entirely different sort of pie, but just as irresistibly delicious was the high-domed, golden brown creation turned out at Mrs. Herbst's. Strudel is the big specialty at this Austro-Hungarian pastry shop and the apple pie might well be considered a first cousin.

The paper-thin crust remained miraculously crisp on the bottom, even after three days in the refrigerator. This was because very fine breadcrumbs were sprinkled on the crust before the apple slices were laid on it. The crumbs absorb the juices that bake out of the apples, and so ward off sogginess. Apples in this pie were a sweet and sour blend, of greenings and some beauties, according to the store management, and the fragrance of cinnamon and nutmeg was enhanced by heating.

Mrs. Herbst's Pastry & Strudel, Inc., 1457 Third Avenue, near 81st Street, 535-9484. Cost: \$2.95 for an 8-inch pie.

The most improbable source produced one of the better apple pies, and the real bargain of the lot. At Palermo, a downtown Italian bread bakery, apple



pies are baked only on Thursdays, Fridays and Saturdays, each with a home-crafted look. Dryly-crisp, golden-brown top crusts lay flat over fresh, firm apples that lack only the needed amounts of cinnamon and nutmeg to make their flavor perfect. Palermo Bakery, 213 First Avenue, near 13th Street, 254-4139. Cost: \$1.75 for an 8-inch pie.

The fourth-place winner in this pie-in-the-sky contest is a more-than-merely-decent apple pie available on order from the New York Exchange for Woman's Work. Here again an unglazed crust with a golden bisque finish covers sour apples that are just a bit too dry and perhaps just a bit too im-

probably bright yellow. But it all tastes distractingly delicious, especially when warm. New York Exchange for Woman's Work, 541 Madison Avenue, 753-2330. Cost: \$6 for a 10-inch pie.

In all cases it is safest to order pies a day ahead of time, and all profit by a brief reheating in the oven. To keep the bottom crust crisp or to make it crispier, place the pie, in its baking pan, on a cookie sheet, then place in the lower third of the oven. Do not overheat, or the apples will overcook and disintegrate. Serve the pie warm with cold milk, or vanilla ice cream or chunks of cheddar cheese. I'll take mine in a deep dish, adrift in a sea of heavy, unwhipped sweet cream.

Personal Finance: Aid For Retirement Plans

By RICHARD PHALON

HOUSEWIFERY has never been long on fringe benefits—a potted plant on Mother's Day, maybe, and a couple of weeks off in August. If there is some place to park the children.

Beginning Jan. 1, though, millions of housewives who do not hold a paying job will become eligible for a perquisite their husbands have been enjoying for almost three years—the right to build up tax-sheltered individual retirement accounts in their own names.

Congress included in the new tax amendments a provision designed to recognize the value of the services provided in the home by a nonworking spouse of either sex.

The prime beneficiaries will be wives, although homemaker-husbands stand to benefit, too.

"There was a real concern to give a housewife a chance to build up a retirement account in her own name so that if she is divorced or her husband dies, she can have some resources to call her own," said Earl McGuire Jr., a senior vice president of the Bank of Asheville, N.C., and former chairman of the American Bankers Association committee on individual retirement accounts.

The new legislation on I.R.A.'s (pronounced like the man's name) extends to nonworking housewives the benefits of a plan that has gained steadily in popularity since it first went on the books.

The benefits are enjoyed by more than 1.2 million individuals who have socked away a tax-free total of \$1.5 billion in a variety of Internal Revenue Service-approved plans, including commercial bank and thrift institution savings accounts, insurance annuities and mutual funds.

All of the participants have in common one qualification: All are employed by organizations that do not offer pension, profit-sharing, thrift or stock bonus plans.

By way of protection against an old age without pension, Congress gave a special break to individuals who do not have other retirement alternatives. It authorized them to take a tax deduction of 15 percent of whatever they earned or \$1,500, whichever is less. The only condition is that the money has to be put in a plan approved by the I.R.S.

Before the recent changes in the law, a husband could make his wife the beneficiary of his I.R.A., but it was hers only if he died. Joint accounts were

illegal and the account exclusively to the person w.

The new law attempts defect by giving husband incentive to open account wives. The attraction is deduction.

Anyone who opens a regular held to the old maximum of \$1,500 a year. Anyone on count for a nonworking s other hand, is entitled to deduction totaling \$1,750.

There is a catch, though tribution, whatever its s counts—one for each spot.

Each can make the of ficiary, but the cash de nonworking wife's name McGuire put it, "irrevoc

The new legislation o nonworking housewives y tax-free compounding. "It's tax deduction every year," Parks of Mason & Comp York City accounting firm interest or dividends the a continue to grow tax-free ready to retire."

The same advantage course, to standard I.R.A they do not offer the inc extra \$250 exemption. A presently maintains an F- own name would have to ond account to take adva new law.

How many husbands will \$250 enough incentive to much as \$875 to their wivi attached?

"I think it all depends riage," said Mr. McGuire ville bank. "If it's a solid r the husband wants his w some protection in her o would think he'd jump at

There is one potential d The money in an I.R.A. is account cannot be drawn ag its owner reaches age 59 ½ penalty.

The withdrawal in such a be taxed at regular incom plus a 10 percent surchar, premature withdrawal wo person in the 25 percent \$35 on every \$100 taken account.

There is another advan ever, under the new law, I.R.A.'s have been subject taxes. Beginning next Jan, be free of these levies, for condition is that payment-plan be spread over a three-

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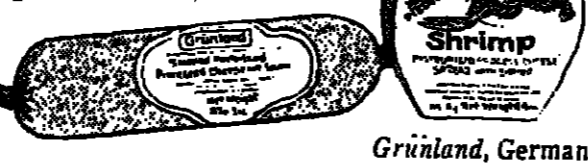
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DIS

Loin of Po 79

Shouk Lamb 99

Chuck Steak 79

Pork Sau

Orange 39

مكزامن النحل

Dining Out on Thanksgiving: Wide Choice of Restaurants

...ing all of the planning, shopping, serving and cleaning up in producing a Thanksgiving dinner is small wonder that it is the second biggest day for restaurants, exceeded Mother's Day.

...who opt for feasting Thanksgiving have a wide choice of restaurants, as do those who opt for a more intimate dinner. The menu and atmosphere also vary as to price. A dining list represents just a few possibilities, but be sure reservations are as soon as possible. Many are already sold out on the World, atop the World, stopped taking reservations weeks ago.

La Cremaillere

It is hard to think of a setting more charming for a Thanksgiving dinner than the French provincial rooms of La Cremaillere, N.Y. In addition to the site cuisine menu, there will be turkey, cranberry sauce, turkey and stuffing, candied sweet potatoes and creamed onions. 100 North Street, Banksville, four miles off Merritt Parkway Exit 31, about one hour from

midtown. (914) BE 4-3306. American Express, Diners' Club.

The Country Tavern

Superb cooking is featured at the Country Tavern, a gigantic old barn restored to gleaming, glowing perfection. Candles and flowers on each table soften the rustic tavern setting in which to enjoy a complete turkey dinner for \$9. Prime ribs of beef (\$10) and sirloin steak (\$11) dinners are just a few of the alternatives. The homemade pies are exceptional. Noon to 8 P.M. 2635 Long Ridge Road, Stamford, Conn. Four miles north of the Merritt Parkway on Route 104, about an hour and 15 minutes from midtown. (203) 322-5318. BankAmericard, Master Charge, Carte Blanche.

The Four Seasons

New York's most enduringly handsome restaurant, The Four Seasons, will offer its regular autumn menu plus such holiday specials as cream of pumpkin soup with toasted pumpkin seeds (\$2.50), and turkey with date and chestnut stuffing, giblet gravy, yams, onions and brussels sprout with bacon (\$11.75) and mincemeat soufflé

1 to 8:30 P.M. 99 East 52d Street. PL 4-9494. Major credit cards.

Les Pleiades

Beautifully prepared classic French appetizers, soups and desserts round out the \$5.25 turkey-stuffing-chestnut-sweet potato plat du jour at Les Pleiades. Among the many other à la carte main courses here, the rack of lamb is a delectable alternative for those who shun turkey. 1 to 9 P.M. 20 East 76th Street. 535-7230. 1. American Express, Master Charge, BankAmericard.

The Rainbow Room

For a Thanksgiving dinner enriched by one of the most breathtaking views of the city, try the Rainbow Room, on the 65th floor of the RCA Building. The menu will include, in addition to turkey, such main courses as goose, duckling, beef Wellington, braised salmon with sorrel and veal Orloff. The complete dinner is \$15 for adults, \$9 for children under 9 years old. Table d'hôte Thanksgiving dinner served only at 1 and 3:30 P.M. After 6 P.M. only the regular à la carte menu will be served. 30 Rockefeller Plaza, PL 7-9090. Major credit cards.

Maxwell's Plum

Maxwell's Plum, possibly the nation's swiftest monument to Art Nouveau excess, will offer its standard and enormous à la carte menu plus a Thanksgiving dinner for \$14.50. Noon to 9 P.M. 64th Street and First Avenue. 628-2100. Major credit cards.

The Russian Tearoom

Blini with caviar, herring, eggplant caviar or steaming cabbage borscht are only a few of the luxurious appetizers one can have before the turkey-and-trimmings main course at the Russian Tearoom. The turkey, complete with creamed onions, peas, mashed yellow turnips, fresh whole cranberry relish and candied sweets, is \$12.50. The standard à la carte menu will also be offered. 11:30 to 9:30 P.M. 150 West 57th Street. CO 5-0947. Major credit cards.

The Pantheon

Greek fare will round out the turkey dinner to be served at the brightly

clean and pleasant Pantheon, with the complete Thanksgiving meal priced at \$7.50. The usual à la carte Greek lamb and fish dishes will be here, as will the piquant egg-lemon soup and nut and honey pastries. 11:30 to 10 P.M. 689 Eighth Avenue, near 43d Street. JU 8-9672. Major credit cards.

The Horn of Plenty

At the thoroughly American Horn of Plenty, the turkey with apple and sausage cornbread dressing (\$8.95) will be a holiday main course, along with roast pheasant (\$11.95), roast venison (\$11.95) prime ribs of beef (\$10.95), barbecued spareribs (\$7.95) and filet of sole stuffed with crabmeat (\$11.95). All prices include vegetables, salad and as much cornbread as you can eat. Save room for black walnut pie. 3 to 9:30 P.M. 91 Charles Street, corner of Bleeker. 242-0838. American Express, Master Charge, Diners' Club, Carte Blanche, BankAmericard.

Czechoslovak Praha

Czechoslovak Praha will offer its complete menu with such regular specialties as goose, duck, roast pork and rabbit, plus a special turkey dinner at

\$8.50-\$7.50 for children under 12. Try substituting the light and spongy bread dumplings for the more usual potatoes, and see what they do for the rich and savory giblet gravy. Noon to 11 P.M. 1358 First Avenue near 73d Street. 988-3505. American Express.

Ruskay's

A complete turkey dinner for \$12, including an appetizer of cold vegetables in an anchovy dip, chicken broth with pasta and roasted chestnuts with home-baked pumpkin pie will be the menu of the day at Ruskay's, a pleasantly off-beat Art Deco-designed restaurant. Noon to 10 P.M. 223 Columbus Avenue at 76th Street. 374-8291. No credit cards or personal checks accepted.

The Ballroom

One of SoHo's most original and interesting restaurants, the Ballroom, will serve a complete three-course Thanksgiving dinner for \$7.95, with either turkey or roast ham as the main course. 1 to 10:30 P.M. with seating at 7 and 9:30 for the 8:30 and 10:30 floor shows. 458 West Broadway near Houston Street. 473-9367. No credit cards accepted.

MIMI SHERATON

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For Pasta and Sausage Lovers—2 Basic Luxuries

By CRAIG CLAIBORNE

America is living in an age of unprecedented basics and luxuries for the kitchen, catering to a nationwide involvement in cooking as a pleasure, a hobby to be ranked with other indoor sports. In that respect we are rank hobbyists and our chief new acquisitions are fantastic additions to a kitchen, already loaded wall to wall, storage drawer to storage drawer with worldwide gadgets ranging from an inexpensive \$3 knife sharpener called Zip-Zap to, of course, the essential Cuisinart food processor.

The two new additions are a formidable pasta-making machine from Italy and a sensational, if a bit bulky, machine for stuffing homemade sausages. Both of them are in the

luxury category—the pasta maker costs \$122.50, the sausage stuffer, \$225. But what fine new dimensions they've added to our day-to-day hobby.

The advantages of the new pasta machine, which is by Bialetti, over the widely available standard stainless steel machine include the plastic rollers and the fact that it is powered by electricity, which enormously speeds up pasta making. The machine can be used for flat sheets of dough such as are used for ravioli and thin strands for noodles. It is sold by Hammacher Schlemmer, 147 East 57th Street.

The sausage stuffer—the trademark is Tre Spade—satisfies our unabashed liking, if not to say insatiable appetite, for homemade sausages. It is ideal for home preparation.

The cylinder that contains the filling for the sausage can accommodate as little as three pounds of meat and up to, perhaps, 20 pounds. It is manually operated and comes equipped with stuffing tubes in assorted sizes and can be used for making anything from chipolatas to large liver-wurst. Expensive, of course; but so is the theater and a fine set of golf clubs. It is available at the Pottery Barn, 117 East 59th Street.

We have long-been amused by that segment of the public who will spend prodigious sums of money on such hobbies as golf, tennis, travel, and yet let their kitchens go begging. Furnishing a kitchen properly—comfortably—seems to inspire a certain guilt in some misguided souls. Not in ours. Cooking is a major pastime and an endless pleasure, and we gleefully accommodate our purse to the kitchen rather

than the other way around. Attempting poor stove and a tin skillet is no more to climb a greased pole or running a foot in a burlap bag, or, as we have said, tennis with a loosely strung racket.

We are often asked to outline the details kitchen, and we offer herewith our thoughts. On the facing page there is a checklist consider basic to any kitchen. On the same few of our favorite things—some essential.

A note to the wise: In shopping for kitchen items it is wise to do a bit of comparison shopping. The same item may differ as much as \$5 from other.

Chorizo Sausage

- 2 ounces guajillo or ancho chilies (see note), or use two tablespoons chili powder
- 3 pounds lean pork
- 1/2 pound pork fat
- 2 tablespoons finely chopped garlic
- 1 tablespoon freshly ground pepper
- 1/2 teaspoon oregano
- 1/2 teaspoon ground coriander
- 1/2 teaspoons ground cumin
- 1 tablespoon paprika
- 1 tablespoon salt
- 1/2 cup white vinegar
- 1/2 teaspoon powdered cloves
- 1/4 teaspoon or more cayenne pepper
- 10 to 12 prepared sausage casings (see note; see instructions for preparing).

1. If the whole chilies are to be used, tear off and discard the stem. Cut the chilies in half and discard the seeds. Place the chilies in a saucepan and add cold water to cover. Bring to the boil and simmer about 45 minutes. Let cool. Drain and pull off the skin, or if it does not slip off easily, scrape the pulp from skins with a spoon. Discard the skins.
2. Put the pork and pork fat through a meat grinder outfitted with coarsest blade. Put the meat in a mixing bowl and add the chili pulp. Add all the remaining ingredients except sausage casings and blend well. This mixture may now be fried by shaping into patties, or it may be used to prepare dried chorizos.
3. Outfit an electric grinder or a sausage-maker machine—either hand-cranked or electric—with a special sausage attachment.
4. Slide one prepared sausage casing onto the attachment and tie the end. Grind the meat, holding the casing to permit free entry of the filling into the casing. When about 18 inches of casing has been filled, pinch the casing at the end of the sausage attachment. Pull it out to leave about five inches of empty casing at that end. Tie that end. Tie both ends of the sausage together. Set aside. Continue making sausage in this manner until all the stuffing has been used.
5. The sausages will keep for several days in the refrigerator. Or they may be wrapped tightly and frozen. To cook

them, place a sausage ring in a heavy skillet and add two or three tablespoons of water to prevent sticking. Cook over moderate heat, turning to brown evenly on all sides. Serve with mashed potatoes, lentils and so on.

Yield: 6 to 10 sausage rings weighing 3/4 to one pound each.

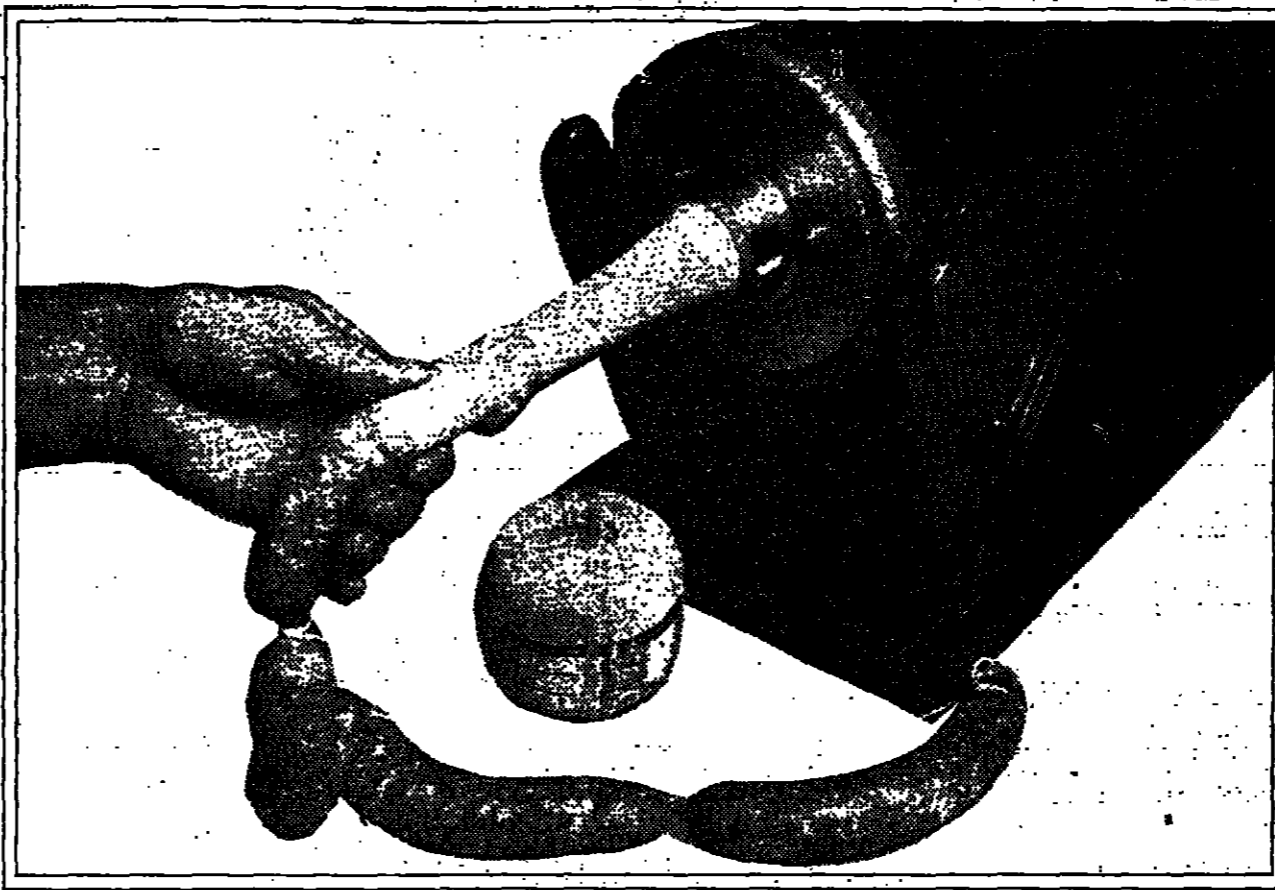
Note: Guajillo and ancho chilies are available at Casa Mono, 210 West 14th Street.

Sausage casings are available in pork stores in metropolitan areas. There are a number of places in Manhattan, among them G. Esposito, 500 Ninth Avenue (at 38th Street).

Saucissons a l'Ail

- (Garlic-sausages)
- 3 pounds lean pork, cut into cubes
 - 1 1/2 pounds pork fat, cut into cubes
 - Salt to taste
 - 1 teaspoon freshly ground pepper
 - 1/2 teaspoon saltpeter, available in drugstores
 - 1/4 teaspoon ground nutmeg
 - 1/2 cup port wine
 - 1 tablespoon finely chopped garlic
 - 10 to 12 prepared sausage casings (see note; see instructions for preparing).

1. Put the pork and pork fat through a meat grinder outfitted with the coarsest blade. Put the meat in a mixing bowl and add all the remaining ingredients except the sausage casings. Put in once more through the grinder using the coarsest blade.
2. Outfit an electric grinder or a sausage-maker machine—either hand-cranked or electric—with a special sausage attachment.
3. Slide one prepared sausage casing onto the attachment and tie the end. Grind the meat, holding the casing to permit free entry of the filling into the casing. When about 18 inches of casing has been filled, pinch the casing at the end of the sausage attachment. Pull it out to leave about five inches of empty casing at that end. Tie that end. Tie both ends of the sausage together. Set aside. Continue making sausage in this manner until all the stuffing has been used.
4. The sausages will keep for several days in the refrigerator. Or they may be wrapped tightly and frozen. To cook



The Tre Spade machine, an Italian import, comes with an assortment of stuffing horns and works by hand.

Cook over moderate heat, turning to brown evenly on all sides. Serve with mashed potatoes, lentils and so on.

Yield: 6 to 10 sausage rings weighing 3/4 to one pound each.

Note: Sausage casings are available in pork stores in metropolitan areas. There are a number of places in Manhattan, among them G. Esposito, 500 Ninth Avenue (at 38th Street).

How to Prepare Sausage Casings

1. Sausage casings are normally preserved in salt. When ready to use, put them in a basin of cold water and let stand.

2. Drain and return to a basin of cold water.
3. Lift up one end of a casing and blow into it. They will expand, balloon-like. This is how you determine if the casings have holes in them. Discard casings with holes or cut the casing at the hole and use the partial casing.

Egi Maccioni's Spinach Ravioli

- The dough:
- 4 cups flour
 - 5 large eggs or 1 1/4 cups, plus 1 egg yolk
 - Salt to taste
 - 1/2 to 2 tablespoons cold water

- The filling:
- 3/4 pound bulk spinach or one 10-ounce package fresh spinach
 - 1 large egg, beaten
 - 2 tablespoons finely chopped parsley
 - 1 cup ricotta cheese
 - 1/4 teaspoon grated nutmeg
 - 1/2 cup grated parmesan cheese
 - 1/4 teaspoon finely minced garlic
 - Salt and freshly ground pepper to taste

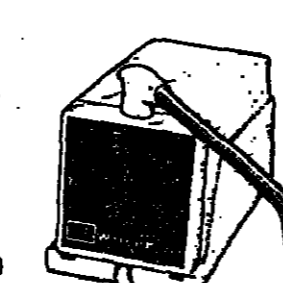
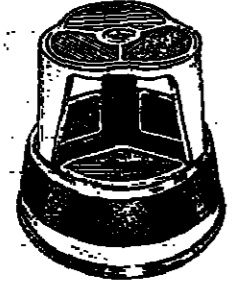
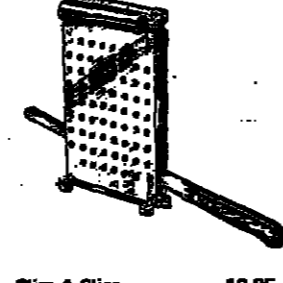
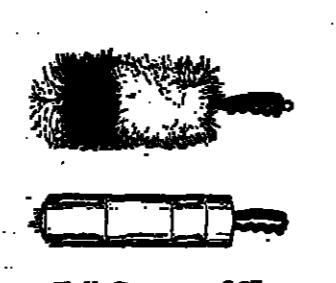
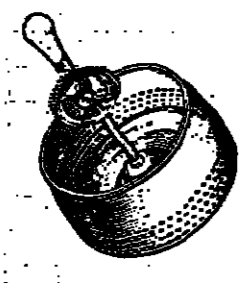
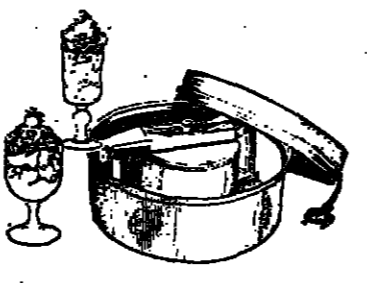
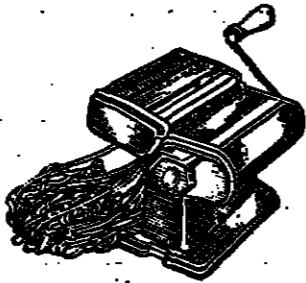
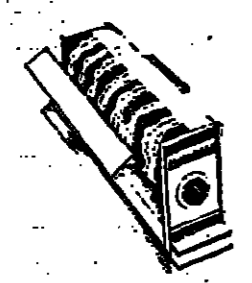
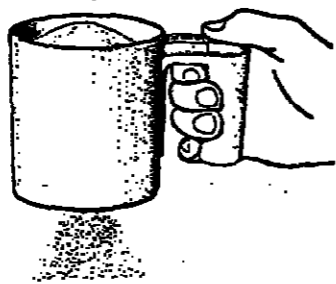
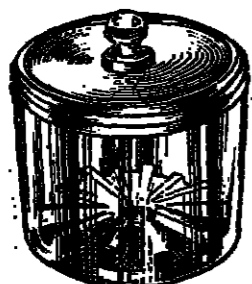
- The service:
- 1/4 pound butter
 - 5 leaves fresh or dried sage, snipped in half
 - Grated parmesan cheese

1. Place the flour in a mixing bowl and make a well in the center. Beat the eggs lightly and add them to the well.

1. Sprinkle with salt and water. Work well with the dough can be made in wax paper and roll.
 2. Drop the spinach to cover and cook as Drain immediately. To handle squeeze most of the moisture. There should be about cup of spinach. Add bowl.
 3. Add the egg, parmesan and the three sage leaves. Add the pepper to taste and blend.
 4. Divide the dough. Roll out the dough by expert in pasta-making machine and roll out into the manufacture.
 5. There are many for filling pasta for pleat is to use a r can be purchased in class cooking, equip commonest has 12 n. The surface should l. As the dough is rolled of dough is laid over a small amount of and one-half teaspoon the dough-covered other rectangle of d stretching the dough sary, to cover the small rolling pin is seal the filling whi cutting out pattern may be separated. C be rolled out and sm ing added at later covered with another and a ravioli cutter dumplings.
 6. As the ravioli them in one layer kitchen towel.
 7. When ready to ravioli into rapidly b Cook until ravioli ri ring gently on occas and continue to cook. Cooking time will de of dough. Drain well hot.
 8. As the ravioli c ter in a saucepan. Po tablespoons into ano add the sage. Cook Add the remaining b over the ravioli. Ser on the side.
- Yield: Eight dozen eight servings.

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Spinach Ravioli Dough Using the Pasta Machine

To prepare the dough for spinach ravioli (see recipe above), knead it to the point where it holds together. Or blend the mixture in the food processor.

Flatten the dough a bit and put it through the pasta machine using the flat roller, the roller set at the maximum opening. The dough will be a bit raggedy.

Fold the ends—overlapping—toward the center. Put the dough through the machine again. Fold it as before. Continue putting the dough through—using both hands, one to put through, one to receive—and folding until it is smooth.

Gradually decrease the roller opening, putting the strips of dough through the roller each time the opening is decreased. When the opening is at its minimum the dough is ready to be used in preparing ravioli.

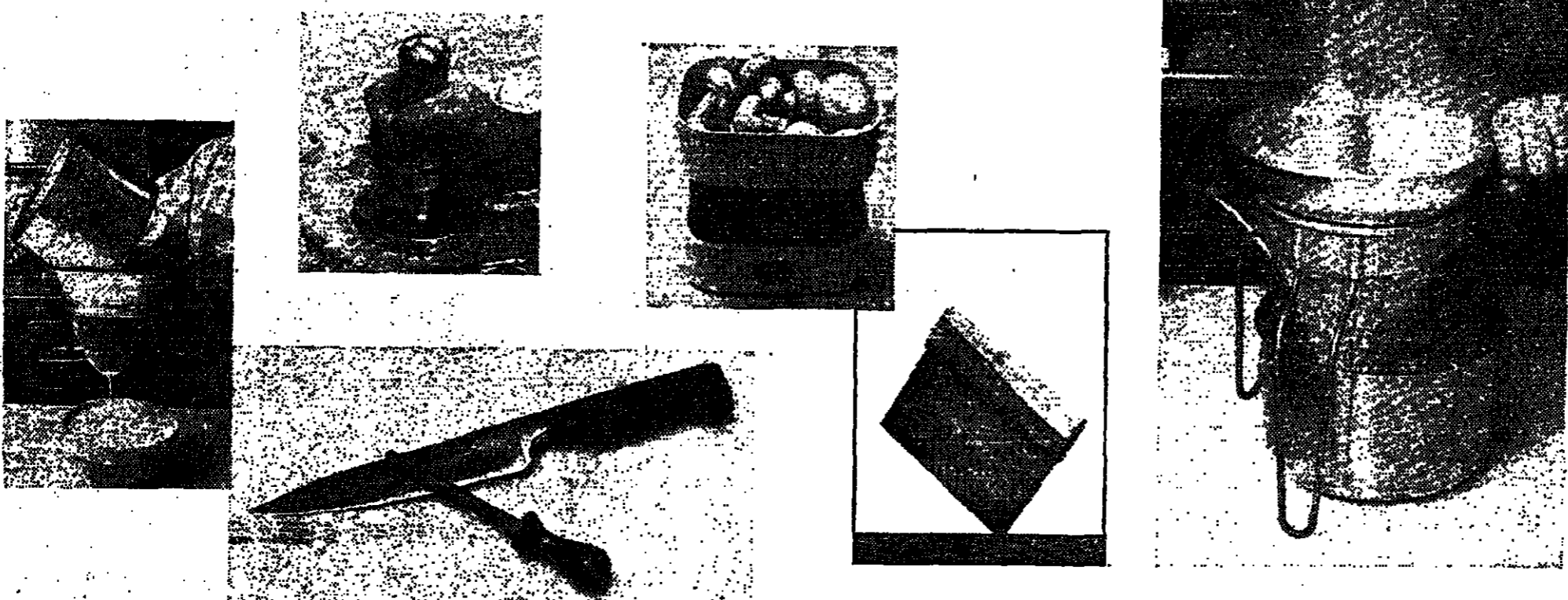


Macy's

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Luxuries

A Few of Our Favorites



Some favorite equipment: chinois, at left; meat mallet, top; knife sharpener, below; scale, pastry scraper and food mill

ROTARY CHEESE GRATER: Ideal for hard grating cheeses such as parmesan, pecorino and romano. About \$12.

FOOD MILL: Ideal for purées of vegetables such as potatoes, broccoli and green beans, as well as for some soups and sauces. About \$7.95.

MEAT MALLET: For lightly pounding the likes of veal scaloppine and other meats that can do with a touch of tenderizing. Also good for cracking garlic, cloves, whole spices and so on. Make certain that the bottom surface is flat and not with a "claw" pattern. Available in both brass and stainless steel. Prices vary widely, depending on metal and weight of mallet. About \$23.

SALAD DRIER: The best one is a Swiss import called a Rotor and made by the Stockli Company. With a pull on the belt, the inner basket spins around and freshly rinsed salad greens come out "dry" and ready for chilling in plastic bags. About \$15.

METAL HEAT CONTROLLER: The best one bears the trade mark Flame Tamer. An enormous aid in creating a gentle heat and spreading heat evenly over the bottom surface of a saucepan. Helps prevent sticking. About \$4.

CHEESE PICK: Handy if you use a lot of grated cheeses; it breaks off pieces of hard cheeses. About \$3.

METRIC SCALE: A handsomely designed scale that measures in both grams and ounces and up to five pounds. A French import, designed by Terrillon. About \$17.

PASTRY SCRAPER: Primarily designed for scooping up doughs but serves multiple duties. It is convenient for lifting

quantities of foods and for scraping surfaces to make them clean. About \$3 to \$5.

KNIFE SHARPENER: One of the best is a small, handy, easily stored gadget called Zip-Zap. About \$3.

OVEN THERMOMETER: There is nothing more wayward than the average home oven. The only way to be certain of an exact oven temperature is a thermometer. It's heatproof. Prices vary.

CHINOIS: A fine-meshed strainer to remove lumps—in any—in custards and batters and sauces. It gives a smooth and silken texture to sauces. About \$13.

LEMON ZESTER: For carving "twists" for martinis or grooving lemons; it gives a neat pattern to slices for garnishing various dishes. About \$1.50 to \$2.

WIRE WHISK: Essential for stirring, especially to prevent lumping when making sauces containing flour. About \$3.50.

KITCHEN TIMER: Available in many shapes and sizes. The choicest can be set for minutes and hours as well. Prices vary.

Most of the gadgets and utensils recommended on this page are available at one or more of the following stores: Altman's, Bloomingdale's, Gimbel's, Macy's and the Bridge Kitchenware Corporation, 212 East 52d Street. The meat mallet, chinois, tripod food mill and rotary can opener are available at Bridge Kitchenware.

PASTRY BRUSH: Fairly wide, for brushing off flour and brushing on such things as egg yolk and butter. Good for brushing butter on toast before baking and broiling. Get one that's dishwasherproof. Prices vary according to quality.

JUICE EXTRACTOR: What is needed is one that will squeeze almost all citrus fruits—limes, lemons, oranges and grapefruit included. The one we prefer is made by Braun and has two "squeezer" heads—a small one for limes and lemons, a larger one for oranges and grapefruit. It works by squeezing down. About \$30.

COFFEE MILL: Things are seldom what they seem. We have the Braun version but prefer it for grinding such things as spices, coriander seeds, cumin, allspice—even peppercorns. About \$20.

CORK EXTRACTOR: There are many kinds around, but we are convinced that the best is an old-fashioned design, the kind with the wings that open as the screw is inserted and pulls up the cork when the wings are pushed down. About \$2.50 and up. Way up.

SCRUBBING BRUSH: The name is Lola and it is probably the best all-purpose scrubbing brush to be found. It has a long-lasting (and replaceable) head and whisks clinging food particles from pots and pans in seconds. Good for dirty sinks too. About \$1.50.

CUTTING SLAB: Preferably one made of polyethylene. One of the best on the market bears the Joyce Chen label. It won't chip and won't subject knife edges to any more punishment than wood does. These boards come in a variety of sizes; the most convenient size for home kitchens is 17 1/2 inches by 10 inches. About \$15.

Basic Equipment

- 1 10-inch skillet
- 3 stainless steel or enamel-on-cast-iron saucepans with one-, two- and three-quart capacities
- 1 stainless steel paring knife
- 3 sturdy stainless steel chopping knives with eight-, 10- and 12-inch lengths
- 1 swivel-bladed paring knife
- 1 serrated-edge bread knife
- 1 metal spatula
- 1 long, two-pronged fork
- 1 long, metal kitchen spoon
- 1 long, slotted, metal kitchen spoon
- 1 set of graduated metal measuring cups
- 1 set of graduated glass measuring cups
- 1 standard set of metal measuring spoons
- 1 nest of mixing bowls
- 1 can opener
- 1 beer can opener
- 1 flour sifter
- 1 grater with assorted grating surfaces
- 1 nest of metal funnels
- 1 medium-size sieve or strainer
- 1 colander
- 1 eight- or nine-inch pie plate
- 1 pair of kitchen tongs for turning foods as they cook
- 1 rotary beater
- 2 wooden spoons
- 1 sturdy pair of kitchen scissors
- 1 tea kettle
- 1 coffeemaker
- 1 tea pot
- 1 electric toaster
- 1 pastry brush
- 1 plastic spatula
- 1 peppermill
- 1 kitchen timer
- 1 dish draining rack
- 1 egg slicer
- 1 polyethylene chopping block of good size
- 1 three-quart heavy, ovenproof casserole (Dutch oven)
- 1 spice rack outfitted with bay leaves, thyme, peppercorns, tarragon, cayenne pepper, nutmeg, oregano, dry mustard, basil and paprika
- 1 corkscrew
- 1 canister set for flour, salt and sugar
- 1 ice pick
- 1 pastry board with cover for rolling out pastry
- 1 rolling pin
- 1 pastry blender
- 1 dispenser for wax paper, aluminum foil, paper towels and clear plastic wrap
- 1 electric mixer
- 1 spaghetti kettle
- 1 loaf pan
- 1 two-quart soufflé dish
- 1 trussing needle
- 1 ball of trussing twine
- 1 roasting pan
- 1 pancake turner
- 1 ladle
- 1 vegetable slicer
- Aprons
- Cellulose sponges for washing the dishes

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at Macy's

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These five European machines, available only at Zabar's, are 40% less than the selling price on the Continent.
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the cellar

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	Reg. Price	ZABAR'S
Jena Teapot	\$ 25.95	\$ 17.95
Copco Tea Kettles	25.95	16.95
Revere Copper Bottom Tea Kettle, 2 1/2 Qt.	11.95	8.95
Revere Copper Bottom Tea Kettle, 3 1/2 Qt.	14.95	10.95
Salton Yogurt Maker	12.00	7.95
Salton Ice Cream Machine	24.00	17.95
Braun Multipress Juice Extractor M P 50	70.00	50.00
Braun Coffee Grinder, KSM1	22.00	16.95
Braun Coffee Mill, KSMM1	45.00	34.95
Romertop: 109 Natural Clay Baker	12.95	9.95
Romertop: 111 (6 lbs.)	17.95	11.95
Romertop: 113 (14 lbs.)	26.00	19.95
Copper Bowls, 8 Inch	12.95	6.95
Copper Bowls, 10 Inch	17.95	9.95
Copper Bowls, 12 Inch	26.00	19.95
Atomic Cappuccino Maker	79.95	49.95
Cremina Electric Espresso & Cappuccino Maker Rated best in Cooks Catalog.	300.00	200.00
Cooks Catalog	15.95	9.95
"Time Life" Cookbooks	8.95	5.95
Bunn-O-Matic Coffee Brewer	50.00	39.95
Braun Aromatic Coffee Brewer	65.00	49.95
Imported Italian Pasta Machine	29.95	16.95
Melior, 30% Discounted, 3 Cup	-	19.95
Melior, 30% Discounted, 6 Cup	-	24.95
Melior, 30% Discounted, 8 Cup	-	26.95
Melior, 30% Discounted, 12 Cup	-	32.95
1 Quart Soda Master	25.95	17.95
1 Quart Kayser Syphon (Austrian)	29.95	17.95
CO-2 Chargers	2.00	1.49
6-Piece Belgium Enamel Cookware: 9 1/2" Skillet, 2 Qt. Saucepan, 2 1/4 Qt. Casserole, w/cover, 5 Qt. Dutch Oven, w/cover. Covers interchangeable.	79.95	39.95
3-Piece Chinese Wok	12.95	7.98
Stainless Steel Vegetable Steamer	3.95	1.98

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ALL SIZES FIFTHS UNLESS OTHERWISE NOTED

	Bottle	Case
1966 Chateau Gnaud Larose (St. Julien)	\$7.99	\$89.90
*1966 Gloria is a terrific wine but if Gloria is worth 5.00 the bottle 66 Gnaud Larose should be 50.00 the bottle. Buy one bottle each and see for yourself.		
1966 Chateau Meyney (St. Estephe)	5.99	69.90
1966 Chateau Rausan Segla (Margaux)	5.99	69.90
Great, great, great. No matter what you think or what you have heard, 1966 Rausan Segla is a fabulous wine.		
1967 Chateau Rausan Segla (Margaux)	5.99	71.00
1968 Chateau Rausan Segla (Margaux)	4.99	59.00
1970 Chateau Rausan Segla (Margaux)	6.70	78.90
1971 Chateau Rausan Segla (Margaux)	5.99	71.00
1972 Chateau Rausan Segla (Margaux)	4.99	47.00
After Chateau Margaux, Rausan Segla is the best of all the Margaux. In the official classification of 1855 Rausan Segla was ranked as the second best Second Growth, right below Mouton Rothschild, which has since been reclassified as a First Growth.		
1960 Chateau Figeac (St. Emilion)	5.99	69.90
Ternic, tennic, tennic. Also available in tents and magnams.		
1966 Chateau Figeac (St. Emilion)	8.99	99.00
Rare and short supply. A classic.		
1970 Chateau Figeac (St. Emilion)	7.49	87.00
1971 Chateau Figeac (St. Emilion)	5.99	71.00
1972 Chateau Figeac (St. Emilion)	3.99	47.00
1970 Chateau Brane Cantenac (Margaux)	6.99	79.90
1971 Chateau Haut Beycheville Gloria (St. Julien)	4.29	50.90
Beycheville Gloria is, of course, owned by Jean Martin, and for all practical purposes is Chateau Gloria.		
1962 Chateau Clos Jacobins (St. Emilion)	4.99	59.88
1973 Meursault Clos De Mazeray Rouge (J. Prieur)	4.99	55.00
A Red Meursault? Yes, yes. Meursault reds are sturdy and require a certain amount of aging before they open up and reveal a very strength and excellent bouquet.		
1973 Meursault (J. Prieur)	10.99	130.00
1972 Volnay (J. Prieur)	8.99	81.00
1972 Meursault Clos de Mazeray Blanc (J. Prieur)	4.99	59.00
1974 Beauplais (Prieur)	2.69	29.90
1972 Gny (Lalour)	3.99	47.00
1973 Mercuray (Lalour)	4.49	52.50
1972 Pinot Noir (Lalour)	3.99	47.00
1973 Macon Villages (Lalour)	2.89	32.99
1973 Moulin-A-Vent (Lalour)	4.59	53.90
1973 Beauplais Blanc	2.89	32.99
1972 Chateau Mouton Rothschild (Pauillac)	8.49	99.00
1972 Mouton at 8.49 and 99.00, the case? This is the lowest price we've seen for Mouton in a decade. The wine is superb—sorry, two case limit.		
1972 Chateau Lagrange (St. Julien)	3.39	39.00
Chateau Lagrange is a classified third growth. So is Gascours and Palmer. What a price!		
1972 Chateau Haut Corbin (St. Emilion)	2.79	31.90
1972 Chateau Prieur Lichine (Margaux)	4.49	52.00
1972 Chateau Lascombes (Margaux)	4.59	53.90
1972 Chateau Les Ormes de Pez (St. Estephe)	3.99	47.00
1972 Chateau Pichon Baron Longueville (Pauillac)	5.49	63.90
1971 Atoe Corton (Julien)	4.99	57.00
1971 Chassagne Montrachet Rouge (Moreau)	3.99	47.00
1971 Corton Bressandes	4.99	57.00
1971 Chateau Gascours (Margaux)	5.49	63.90
1971 Chateau Talbot (St. Julien)	5.49	65.50
New low price on Gascours and Talbot.		
1971 Chateau Lalour Figeac (St. Emilion)	3.99	47.00
1971 Chateau Gloria (St. Julien) IN STOCK	4.49	52.00
1971 Chateau Gnaud Larose (St. Julien)	5.99	71.00
1970 Chateau Bouscaut (Gaves)	5.99	71.00
1970 Chateau Meyney (St. Estephe)	5.99	71.00
1970 Chateau Cos d'Estournel (St. Estephe)	6.99	83.88
1969 Chateau Gnaud Larose (St. Julien)	4.49	52.99
1969 Vieux Chateau Certan (Pomerol)	5.59	65.50
1969 Chateau La Lagune (Haut Medoc)	4.99	59.00
1967 Chateau Latite Rothschild (Pauillac)	15.00	172.00
1967 Chateau Pichon Baron Longueville (Pauillac)	7.50	86.00
1967 Chateau Haut Brion (Graves)	13.99	139.00
1962 Chateau Latite Rothschild (Pauillac)	19.99	225.00
*Latite is selling for over \$300 the case in France today. New low price.		

TO MAKE THE TRIP WORTHWHILE

All sizes fifths unless otherwise noted

	BOTTLE PRICE	LIMITS
1961 Chateau Haut Brion (Graves)	30.00	1 bottle per
1970 Chateau Latite Rothschild (Pauillac)	15.00	1 bottle per
1973 Clos Vougeot (Givry)	4.99	1 case per
1973 Clos de Chateaufort (Dumay)	4.99	1 case per
1970 Corton (Marsay)	3.99	1 case per

	CASE PRICE	LIMITS
1974 Liebfraumilch	14.99	6 cases per
1974 Riespiner Melsberg	14.99	6 cases per
1974 Oppenheimer Krentenbrunnen	14.99	6 cases per
1974 Nierstener Gutes Domtal	14.99	6 cases per
1974 Zeller Schwarze Katz	14.99	6 cases per
1973 Ruffo Soave	14.99	6 cases per
1973 Ruffo Bardolino	14.99	6 cases per
1974 Mosellanden	14.99	6 cases per
1972 Rosso di Verona LITERS	19.99	4 cases per
1972 Michelangelo Chianti QUARTS	15.99	5 cases per
1972 Chateau Laroque (St. Emilion)	26.50	6 cases per
1972 Chateau Cadillac (Bordeaux Sup.)	19.99	6 cases per
1974 Beauplais (F. Schoonmaker)	23.75	6 cases per
1974 Beauplais Village Lecaerle	24.75	6 cases per
1971 Chroubles (Desgarnier)	29.75	6 cases per
1972 Mergon (Pille)	29.75	6 cases per
1974 Moulin A Vent (COOP F. Schoonmaker)	29.75	6 cases per
1974 Chateau La Lagune (Bellecort)	26.90	6 cases per
1973 St. Veran (COOP F. Schoonmaker)	33.50	6 cases per
1974 Sancerre (Roblin)	39.75	6 cases per
1974 Bourgueil (Audebert)	31.50	6 cases per
1975 Chiron (Coully Duthel)	31.50	6 cases per
The Bourgueil and the Chiron are two of the most delightful of the lesser wines of France. The wine is fresh, light, best when served young and at cellar temperature.		

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	TENTH	CASE
1970 Haut Brion (Graves)	1.99	\$143.76
1969 Chateau Pavie (St. Emilion)	1.49	47.76
1971 Chateau Larose (St. Julien)	1.49	35.76
1970 Chateau Gnaud Larose (St. Julien)	1.49	35.76
1969 Chateau Dassault (St. Emilion)	1.49	35.76
1972 Chateau Figeac (St. Emilion)	1.99	47.76
1958 Chateau Haut Brion (Graves)	4.99	119.76
1963 Chateau Cos d'Estournel	1.49	35.76
1973 Saint-Vran (F. Schoonmaker)	1.49	35.76
1973 Muzcadet de l'Isle d'Eleutherie	1.49	35.76
1973 Chateau Premier Cru Vauvorent (Fevre)	1.99	47.76

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Personal Health | Jane E. Brody

Treatment of Impotence Focuses On Attempts to Reduce Anxiety

Impotence, the inability to achieve or sustain an erection, is a far more common problem than most men realize. An estimated 10 percent of men are impotent all the time and as many as 50 percent have potency difficulties some of the time.

Impotence can be one of the most emotionally devastating things to happen to a man. The problem may result in severe anxiety, depression, marital discord, and may even lead to suicide.

While it is a fairly common complaint, however, impotence is among the most treatable of sexual problems, often through brief therapy.

Potency is the result of a fragile reflex response. An erection results when spaces inside the penis fill with blood as a result of psychic, sensory and neurologic stimuli. It is an automatic response that cannot be willed. But psychological factors such as fear, guilt or hostility can inhibit it, as can physical disorders that distort hormone levels or impair the blood supply or the transmission of nerve messages to the penis.

Nearly every man, at one time in his life, finds that his body refuses to cooperate with his emotions. Stress, worry and fatigue are frequent causes of such "transient" potency problems. They are so common as to be considered within the range of normal sexual functioning.

Unfortunately, many men think they are the only ones to whom this happens. The first time it occurs a man may become anxious and begin to question his manhood. In his next sexual encounter, his anxiety about what

happened the previous time may actually cause a repetition of the difficulty; setting up a vicious cycle of psychogenic—caused by the mind—impotence.

Most cases have psychological roots but, as the following cases illustrate, the causes are varied and complex.

A 32-year-old sexually inexperienced man married and found he was impotent. Afraid that he could not satisfy his wife, he did not even attempt intercourse. His problem was solved by lengthy discussions with a physician who tried to enhance the patient's sexual knowledge and instill confidence in his sexual ability.

A 51-year-old man gradually lost his ability to maintain erection, though his sexual desire remained strong. He had had no sexual difficulty in 30 years of marriage. He continued to be happy in his marriage and his job. Medical evaluation showed that his difficulty was a consequence of diabetes, which had damaged his nerves.

Another man had a blood-vessel disease that was apparently contributing to intermittent impotence. However, he became completely impotent after learning that his wife was unfaithful; he also became angry, anxious and depressed.

When impotence is caused by emotional difficulties within the individual or associated with the particular relationship, the problem usually can be corrected through psychotherapy.

In at least 10 percent of the cases the cause is "organic," or physical—the result of some underlying disease, surgery, the use of certain drugs, including

alcohol, or the physical degeneration that comes with old age. In some of these situations, too, impotence can be cured—for example, by stopping the use of the drug.

Even when the cause is organic, there are likely to be complicating psychological difficulties and they are often the result of the potency problem itself.

As Dr. Steven B. Levine, psychiatrist at Case Western Reserve University in Cleveland, points out, "a mild organic problem may become severe when the man begins to worry." In such cases, a combination of treatments may be needed to reduce the difficulty.

The treatment of impotence should begin by establishing the probable cause. If the man still has sexual desires but is impotent under all circumstances—with all partners and during masturbation, and fails to have erections during sleep or upon awakening—it is likely that the problem has an organic, or physical, basis.

The man should be checked for possible underlying diseases, such as alcoholism, diabetes, heart, lung or kidney disease, previous prostate or urological surgery, or trauma to the spinal cord. Any of these can cause impotence.

Potency-reducing drugs include alcohol, heroin, morphine, injected estrogen, reserpine and related drugs (used to treat high blood pressure), barbiturates, high doses of such tranquilizers as chlorpromazine and other phenothiazines, MAO inhibitors, and—according to some reports—cigarette smoke.

Among the psychological causes of impotence are deterioration of the human relationship, an unresponsive or uninterested partner, anxiety, fear, anger, guilt, depression—and sexual misinformation.

Doctors and sex therapists have found that simply evaluating the situation helps some couples by reassuring them, correcting misinformation and removing communication barriers.

Treating psychological impotence focuses on reducing the anxiety that surrounds the couple's sexual interactions. According to sex therapists at the Uni-

versity of California, Los Angeles, instead of trying to "force" (which leads to further frustration) a couple must learn to relax in pleasurable activities not on erection, like a sensual massage.

The couple may spend more simply caressing, with intercourse. With the p the body is more likely to it should. Therapy, which lasts from two to 10 weeks full in about 80 percent according to the sex therapist Masters and Virginia Johnson about 5 percent suffer relapse.

When impotence, organic logical, cannot be reversed conservative measures, a surgically implanted in the store potency. These device used in hundreds of men, cess rate of 80 percent cases.

One is a silicone sponge theis that gives the penis: ly erect shape but is fle: to be hidden under clothi is a reversible "pump"—s are implanted in the penis containing bulb is placed u of the abdomen or scroti is compressed to create an erection, as desired.

No over-the-counter dru food can improve potent to a New York urologis such improvements with items ranging from raw oysters are only old wives tales.

The ability of testoste to improve potency, exce case when the man has hormone level, is a matter b medical controversy. say it works in some the men think it will wor the injection does in f overall sense of well-bei

If it turns out that a problem is irreversible: a suitable candidate fo plant, sex therapy can his partner learn to enjoy ity and reach orgasm w and penetration.

Dick Smothers, Winemaker

By ROBERT LINDSEY

In California's rolling, redwood-dotted Santa Cruz Mountains, Dick Smothers is trying to decide these days what to do with his 1928 Ford, his 1937 Ford, his 1950 Ford station wagon, his 1956 Cadillac, and his 1963 Porsche.

The Smothers Brothers are breaking up, and the dark-haired half of the comedy team needs the space in the 35-foot by 25-foot garage to make wine.

Mr. Smothers is doing what a lot of serious wine buffs dream about—opening his own winery. But he emphasized that he means to make money, not just wine.

"I'm not in it to rip off people, but I'm not in it just as a hobby," Mr. Smothers said recently. He said that his financial situation would give him

"a few years" to develop the business, but that he wasn't rich.

"We made a lot of money, but I spent most of it having a good time," he said. "And, I made a lot of investments that didn't work out."

If everything goes according to his timetable, the first vintage of three premium white wines—pinot chardonnay, johannisberg riesling and sylvaner riesling—will be bottled under his label after the 1977 grape harvest next fall.

It won't be called Smothers Brothers Wine but Vine Hill Wine, a reference to the winery's locale in California's Santa Cruz Mountains.

Mr. Smothers has purchased a 40-year-old, 16-acre vineyard near the Pacific Coast about 400 miles northwest

of Hollywood. The site is not far from Salinas, the hometown of Dick and Tom Smothers, and San Jose, where the brothers got their professional start more than 15 years ago while attending San Jose State College.

The region has long been one of California's major wine growing areas, ever since a Frenchman, Paul Masson, brought grapevine cuttings from France and planted them on the slopes of the Santa Cruz Mountains more than a century ago.

Nowadays, many of the grapes produced here are sold in bulk to big, high-volume corporate producers such as Almaden Vineyards, San Martin Wineries, and to the smaller Paul Masson Corporation.

But, hidden within the folds of this scenic mountain range, a ridge that separates fast urbanizing San Jose from expanding coastal communities such as Santa Cruz, Watsonville and Monterey, there are dozens of small, low-volume premium wineries.

Many produce only a few hundred or a few thousand cases of premium wines annually—particularly chardonnay and riesling among white wines, and pinot noir and cabernet sauvignon among red wines. Under California law, a wine needs to have only 51 percent of a varietal grape such as pinot noir to be labeled as a varietal; but the small premium wineries here generally use 100 percent of the grape varietals in their products and avoid mass production techniques.

Some of the wine bottled in such wineries is sold to knowledgeable local people. Others are marketed through selected wine shops or to wine aficionados by mail order. Many command high prices; wines made by one area producer, David Bruce, sell for \$12 a bottle. Mt. Eden Wineries, another premium winery in the area, sell its wines for as much as \$22 a bottle.

Mr. Smothers speaks with pride about the region, and the wines it yields. "It's the best there is, especially for white wines," he said.

"The reason this area is so good, and better than Sonoma and Napa [wine-growing regions north of San Francisco] is that these grapes like cold marine air; they like the fog, the drop in temperature, and then they like the rise in temperature, and for some reason, this is what stimulates them and makes the quality of the grapes so good."

The Smothers Brothers, who say they are tired of doing their long-running act, plan to wind it up during a four-day Las Vegas appearance between Christmas and New Year's Day.

Dick Smothers, a car buff who has spent some of his time and money on the sports car circuit, said, "I still like to drive real quick," but said he had probably gotten car racing out of his system and had replaced it, so to speak, with wine.

In conversation, he appeared to be knowledgeable about wines and wine making and to have given thought to such things as cash flow, overhead, taxes, and other economic facets of running a winery.

Although he will run the business, he said, "I won't be the winemaker; I'll hire an oenologist as a consultant, guys who get 30 bucks an hour. You need an expert."

At least initially, he said that he expected his vineyard to produce about 1,000 to 1,200 cases of wine annually; he also said that he hoped to earn a reputation for quality among wine aficionados and to retail the wine at \$5 to \$6.50 a bottle, by mail.

Mr. Smothers lives down the road from his vineyard on a 30-acre piece of property with his wife and a daughter, 16, and two sons, 11 and 12. The wine will be produced on this property, probably in his big garage.

"I'll either move the cars, which are all restored, or sell them, depending upon my finances," he said.

He said that the original idea of buy-

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Roast Turkey with Gravy	597 calories	278 calories
Giblet Stuffing	250 calories	126 calories
Fruit Glazed Squash	155 calories	45 calories
Baked Stuffed Potatoes	245 calories	140 calories
Pumpkin Pie	321 calories	143 calories
TOTAL	1568 calories	732 calories

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	5th	Case
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1972 Chassagne-Montrachet La Romanee (Givry)	4.99	52.00
1973 Puligny Montrachet (Givry)	3.75	69.00
1973 Blanc Fume de Pouilly Les Loges (Guyot)	3.89	59.00
1966 La Montrachet (Givry)	13.99	155.00
1970 Le Montrachet (Givry)	12.99	142.00
1974 Saint Veran La Lumiere	2.99	32.00
1973 Chablis Fourchaumes (Pillat)	2.99	35.00
1973 Vouvray Domaine Des Bidauderes (Valette)	3.59	41.00
1973 Meursault Charmes 1er Cru (Dufour)	5.49	63.00
1973 Chablis Vallons 1er Cru (Collet)	3.99	45.00
1973 Puligny Montrachet (Lichine)	4.49	50.00
1974 Chassagne Montrachet (Collet)	3.99	47.00
1973 Puligny-Montrachet (Givry)	5.99	65.00
1973 Macon Blanc (Avery)	2.99	35.00
1973 Sancerre La Port	2.99	35.00
1973 Pouilly Fuisse	3.99	45.00
1973 Puligny-Montrachet Les Foutieres (Alixant)	5.49	63.00
1973 Puligny-Montrachet Les Referts (Marostavec)	5.99	70.00
1973 Chassagne-Montrachet (Lichine)	4.49	50.00
1973 Vouvray Domaine Des Bidauderes (Valette)	3.59	41.00
*1975 Chablis Vallon 1er Cru (Servin)	4.59	50.00
*1975 Chablis Les Clos Grand Cru (Servin)	5.99	65.00

Vine Talk

Frank J. Priol

Rare Chance to Sip 11 from a Great Year

It has all the depth and color of a 1961. "Yes, it is a lovely wine — but it isn't a '61." "First reports from the vineyards indicate that this year could be another 1961." Sooner or later, in any year about wine, the 1961 vintage is going to come. Because it was one of the few truly great vintages.

Makers and wine sellers try to make every vintage. But pin any one of them down and he will edge that 1929, 1945 and 1961 were unparalleled, was never any secret about the quality of 1961. There are fewer wine buffs around in the early 1980's than enough of them to snap up the wines — at a price today would make grown men cry. Only a handful of those legendary bottles are still at retail. Sherry-Lehmann in Manhattan has a bottle of Chateau Haut-Brion at \$37.50 each, a bottle of Chateau Mouton Rothschild at \$49.50 and a bottle of Mouton at \$135 and some Carruades at the second label of Lafite-Rothschild, now sold at \$17.95. Hills Liquors in Queens has some 1961 Lafite at \$110 and Mouton at \$85 and some half-bottles of Mouton at \$37.50. Other liquor shops may also have bottles at similar prices. Which means that way to drink some 1961's is to find a friend who has some and be nice to him.

Sherry-Lehmann expects to receive shipment of 1961 Bordeaux next spring. Prices will be high but, then, what prices are not?

In this writer had a chance to taste a group of 1961's at Chateau Latour in Bordeaux, where one of the best of them was made. There were five chateau owners and a wine broker. Everyone sat around the circular dining table for the tasting.

The 1961 vintage was simply, as the late Frank Schoonover, "an exceedingly great vintage . . . one of the best of this century. The wines were expensive from 1945 and will be more so, but their quality can only be compared to the 1945's."

Schoonover went on to remark that the finer bottles "may well outlast many of us who are their most fervent admirers." The 1961 vintage of appellation contrôlée wines in France, including the lesser wines just listed as "Bordeaux," totaled 6 million cases. By comparison, the 1970 vintage totaled 23 million cases.

The order of the order carried on in that recent meeting was in the United States, as indeed they are in France. Talking is frowned on, except for words in hushed tones. Brows are furrowed and noses are buried in glasses, seeking to sniff the mystery of the grape. Wine is sipped, slurped out, but an expert become inebriated and, consequently, less expert. Notes are scribbled, erased and again.

Latour tasting recognized all these things but it was serious-tasting this writer has ever attended. The evening with the tasting was part of a full-course meal.

The first four wines came with the first course, a magnificent jambon de bayonne. The second four wines came with the main course, a fillet of beef, and the last three were served with the cheese.

"There is no reason why we should not enjoy ourselves," said Henri Martin, a director of Latour, owner of Chateau Gloria, Mayor of St. Julien-Beycheville and organizer of the tasting.

Each group of wines was removed before the next group was poured, but the cellar master of Latour, who served them, would pour any of the 11 for anyone interested in back-tasting. There was no spitting and, since the wines were mostly excellent, quite a bit was consumed. "We are happy," said Jean-Eugene Borie, who owns Haut-Batailley and Ducru-Beaucailou, "but we are certainly not drunk."

No, but it was a good thing we ate the meal while we were tasting.

At the end of the meal, or at least before the soufflé and sauterne, the names of the wines were revealed: Chateau Gloria, Haut-Batailley, Lynch-Bages, Beycheville, Ducru-Beaucailou, Petrus, and the five first growths, Haut-Brion, Lafite-Rothschild, Latour, Margaux and Mouton-Rothschild.

The first four served were Gloria, Haut-Batailley, Lynch-Bages and Beycheville. Next came Ducru, Mouton, Margaux and Haut-Brion. Finally: Petrus, Lafite and Latour. After anticipating the event for days, the first group seemed disappointing — fine wines, but not extraordinary wines. But the second and third groups changed all that.

By universal agreement, Chateau Petrus was the best. It had depth and power — all the best wines did — but it was rounder and more pleasing than the others. It was easily the wine most ready to drink among the best ones in the tasting.

Chateau Latour was second. Most of the tasters felt it had really not yet developed — that it might be five years before it was ready to drink. It was the hardest of the wines and had the least forthright bouquet.

The disappointment of the tasting was Chateau Beycheville, which often manages to compete with the biggest name wines. In this case it was really the poorest wine in the lot. It was brown, thin and sharp. In short, far over the hill. Chateau Gloria did not fare too well at this tasting either; it, too, was past its prime.

Almost without exception, the first growths got the highest ratings in the tastings, although not everyone ranked them the same way. The writer's ranking went like this: Petrus, Lafite, Haut-Brion, Latour, Margaux, Mouton, Ducru, Beaucailou, Lynch-Bages, Haut-Batailley, Gloria, Beycheville.

Later, someone said that Beycheville was going through a bad period in the early 1960's and that the vineyard had been considerably replanted since then. Short-lived merlot grapes were replaced by cabernet sauvignon. Most of the wines of the great chateaux are a blend of cabernet and merlot. In Pomerol, where Petrus is situated, and in St. Emilion, merlot predominates. In the Medoc and the Graves, cabernet is more important.

No tasting is completely fair to the wines involved, if only because of the limitations of the tasters. The 1961 tasting, by presenting the wines in an ascending order of prominence, undoubtedly favored the first growths served near the end. They may even have benefited by being drunk with the cheese.

No matter. It was a memorable occasion. No wine enthusiast would quibble about the conditions, when offered an opportunity to sample 11 great 1961 Bordeaux.

The tasters, in addition to Mr. Martin, this writer and Mr. Borie, were Jean-Paul Gardere, the managing director of Chateau Latour; Jean-Louis Mandrau, his chief assistant; John-Louis Triand, Mr. Martin's son-in-law and assistant at Chateau Gloria; and Bernard Haramboure, a courtier en vins, or wine broker, in Pauillac.

Subtle, Sneaky Jigsaws

By DEE WEDEMEYER

Richardson and Phyllis Orem deceive, mislead, hoodwink and over their customers. They do jigsaw puzzles.

Usually don't get super, super unless we know the person it," explained Mr. Richardson, of Stave Puzzles in Norwich, re was one case where we got right off, the people went wild didn't get any fun because them so long. We don't pull the stops unless we know they it. We can get dirty if we customer wants it."

Jigsaw pieces come in three cuts: described in the Stave catalog: "full of heart-shaped interlocking to be subtle, clever, insidious and tricky"; fantasy, as "graceful, elegant pieces loveleaf and arrowhead inter-



The New York Times/Robert Walker

locks," and nightmare, which is "designed to bring out the masochist in all of us."

At Stave the prices range from \$45 for a 160-piece classic cut to \$385 for a 66-piece fantasy cut, though some special orders can be more. Mr. Richardson said that some customers had orders for as many as two puzzles a month and that one had spent as much as \$6,000 a year for puzzles.

Mr. Richardson, who has a degree in mathematics, became a game creator after he was laid off from his job at a computer company in 1970. He said he was approached by two families, who were customers of Par Company Ltd., a famous New York puzzle concern and a favorite of the carriage trade. The families were afraid the craft would die out and with it their supply of puzzles. One founder of Par, John N. Henriques, died in 1972 and the other, Frank Q. Ware, wanted to retire. The two families sent Mr. Richardson some Par puzzles and he started studying.

In 1974 Mr. Richardson and a friend, who later sold out, opened Stave Puzzles, only to discover that Par had been given to Arthur Gallagher, a cutter with the company for many years. He changed the name to Par Picture Puzzles, moved the company to North Massapequa, L.I., and works alone. Fred Werner, a composer and arranger who used to rent Par puzzles in the days when the company still had a lending service, opened another company, Cateyepuzzles, in Santa Monica, Calif. The supposedly dying craft was not only alive, it was proliferating.

Mr. Gallagher is calmly cutting on, unconcerned about the competition. He said he was only 54 years old, and did not intend to retire or to teach anyone else the art of puzzle making. He will not tell what kind of glue he uses, what kind of saw, other than to say it is an electric jigsaw, or where he buys his wood. No photos can be taken in his workroom. "There is only one Par puzzle," said Mr. Gallagher.

Mr. Richardson said it took him two years to learn the craft, experimenting with different woods, glues and cutting techniques. This year he trained an associate, Mr. Orem, who has designed

many of the silhouette pieces that appear in each puzzle.

Cutting a puzzle, he said, was a 30-step process that involves gluing an image—usually an art print or a lithograph—on wood, cutting it free-hand and sanding and polishing the wood, which consists of four layers of bass wood and a fifth layer of African, ribbon-striped mahogany. The last step is to initial and date a piece shaped like a small clown, the Stave logo.

"The trick of cutting a puzzle like this is to make the pieces optically similar but very different," he said. "And it took time to develop a smooth, rhythmic flow to our style so that typically it makes the puzzle very difficult to work with."

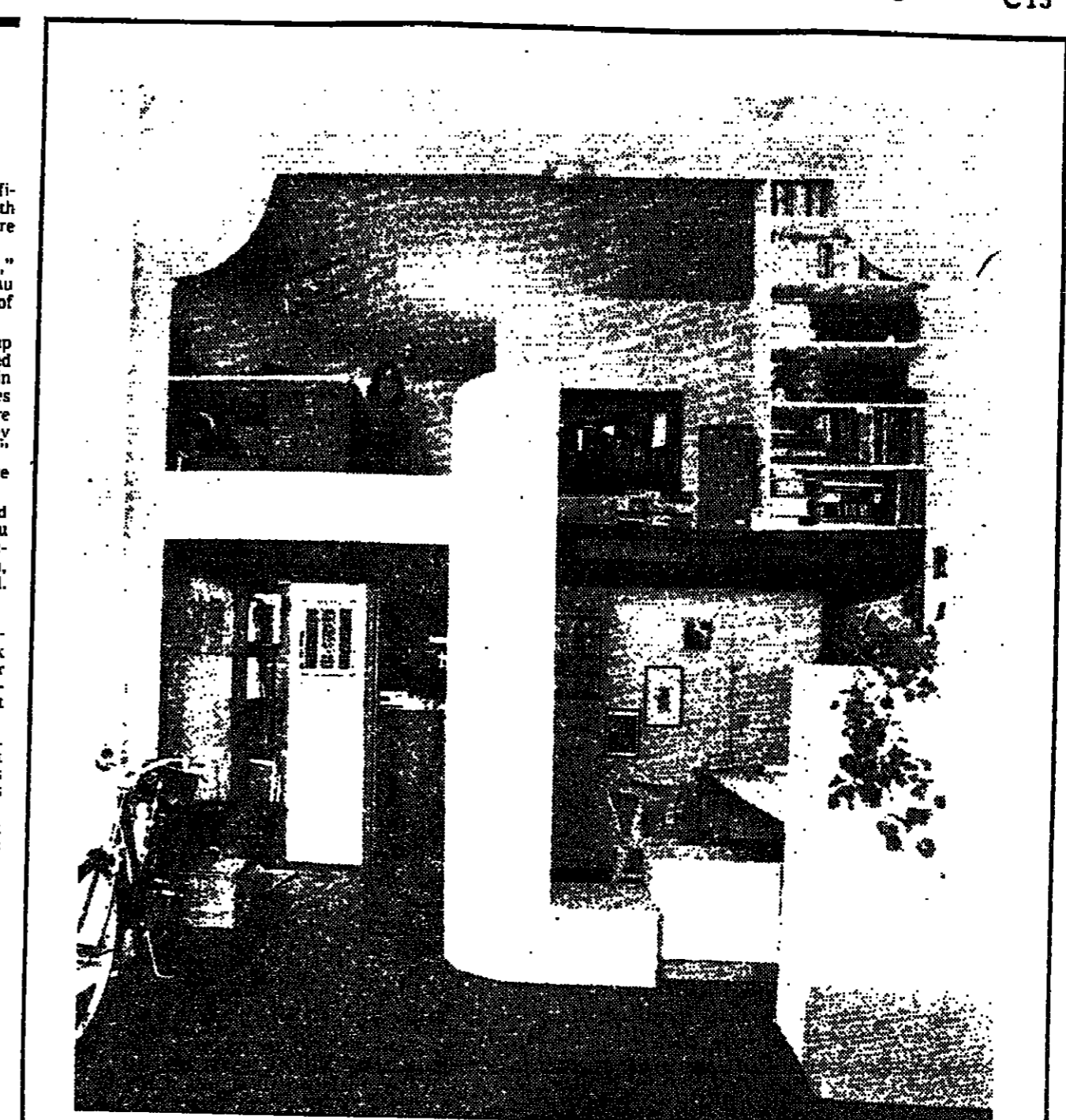
To make the puzzle more difficult, no picture is provided on the box and it is labeled with a misleading or phony title. For example, a picture of a whale with a harpoon on its side was labeled "hole in one." Extra straight-edged pieces and corners, known as crooked corners, are thrown in to mislead customers.

In one case, Mr. Richardson said, an Arizona woman ordered six successive puzzles for her sister, each more difficult than the previous one. For Thanksgiving she ordered a puzzle made of a limited edition print of Morris, the cat seen in television commercials. To confuse her, the pieces for Morris were left out. The woman wrote ordered a Christmas puzzle and urged Mr. Richardson, he said, to "really sock it to her." For her Christmas puzzle, a chariot scene, tiles on a background wall are made into a miniature puzzle. "It's just gonna be horrendous," he said. "The poor woman is just going to go crazy. She'll love it."

"It's a lot of work to cut out puzzles, so it gives us plenty of time to think up crazy ways," he said. "This is the way we vent our frustration on the customers. It's very hard work, so we want the customer to work, too. We don't hold back. We really get vicious."

Once, however, after cutting up Andrew Wyeth's painting "Christina's World," he looked at all the identical pieces of the wheat field and enclosed a bottle of aspirin. "We were so awed by our own work," he said, "we thought we'd better send something."

He said that Stave was striving to add new tricks to the puzzles. This year, he said, they added limericks—in effect, puzzles within puzzles. "There was an old man of Nantucket," said one puzzle, "who kept all his cash in a bucket. But his daughter named Nan ran away with a man, and as for the bucket, Nantucket."



Architect Regi Goldberg uses the upper level for working and sleeping, and the lower for eating

When Home Is One Room

By LISA HAMMEL

Think small. Lots of New Yorkers do, by choice or necessity, when they decide to live in a single room.

But four walls need not an urban prison make, according to Molly Siple and Jon Naar, who have studied some of the methods used by one-roomers to expand a claustrophobic's nightmare into a city-dweller's cosmos.

Miss Siple, a magazine decorating editor and a designer, and Mr. Naar, a photographer and writer, live in single rooms by choice. He is into ecology and energy-saving. She regards a single room as an environment amenable to control.

And they are keen scholars of the way others have adapted to limited space—both those who exercised their own ingenuity and others who invoked the expertise of designers, decorators or architects.

Take beds, for example. According to Miss Siple and Mr. Naar, who have pooled their findings about the indoor space race in "Living in One Room" (Random House \$10.95 hard-cover; \$5.95 paperback), few one-roomers turn to convertible sofas or studio couches.

Many of them indulge in the luxury of a real bed, and it is often a big bed, integrated with the room rather than hidden.

Some place the bed on a platform; others fill one end of the room with a throw-covered mattress that invites sybaritic lounging. Still others look, if not to heaven for inspiration, at least in the direction of the ceiling. They build lofts, which double or triple as libraries and music areas.

One man has devised an ingenious trundle bed concealed beneath a seating platform. And, refuting the

idea that a single room means solitude, others make provision for overnight guests, using units that pull out from under shelves.

Like beds, tables must have versatility in a one-room apartment. When not in use, tables can be fold-down, fold-away, pull-out or expanding. In use, they can be a desk, drafting table or conference table by day and the scene of gustatory delight by night.

In essence, the single room requires something of

a magician's skill, because many of its contents are part of a vanishing act. Storage, it seems, brings out the Houdini in everyone.

One man hangs clothes in garment bags in a mobile rack. When he needs space, the rack rolls to another part of the room. Another person makes his belongings vanish inside boxes, which he turns into seats by providing them with cushioned surfaces.

Some people use storage chests as coffee tables; others, lacking a wand that confers invisibility, build high shelves to remove clutter from eye level.

Mr. Naar has turned a closet into a darkroom and stores photographic equipment under a platform bed. Miss Siple, whose room is 13 by 18 feet, expands the environment through the use of mirrors.

Not all is sweetness and light, according to one-room denizens, many of whom were present at a recent party at Miss Siple's. Some complained of always having to put things away or risk being "swallowed up" by them; others lamented the lack of privacy for visiting children. One man rued having to move furniture every time he opened a closet or a door, and another said he missed having space for all the marvelous things people spend their lives collecting.

But, according to Miss Siple and Mr. Naar, although a single room may be a small world, it can also be a big pleasure.

Where to Get Good Puzzles

Some makes of wood jigsaws, a few prices and address where catalogues can be had:

Stave Puzzles, Box 49441, Los Angeles, Calif. In addition to custom puzzles, Fred Werner has some designs at \$200. They are 16 by 20 inches and contain 625 and 15 silhouette cutouts.

General Shop, 59 North River Street, South Windham, Maine, (207) 845-1000. Jeremy S. Guilles, working with sons Tim and Blake, makes puzzles, three-ply bass wood piece puzzles are about 12 cents less for a simpler strip cut. He imports puzzles from England and buys from freelance puzzle makers. He has some puzzles in the store for as little as \$6.50 in a 16 by 10 1/2-inch size.

Picture Puzzles, 1061 North Main Street, North Massapequa, L.I. 11764-448. Arthur Gallagher says mostly custom work at about \$150 a month, a 20-inch by 20-inch puzzle pieces. For \$150 a month, a 20-inch by 20-inch puzzle pieces. For \$150 a month, a 20-inch by 20-inch puzzle pieces.

Puzzles, Main Street, North Ferrisburgh, (802) 649-1450. Prices from \$45 for 160 pieces in an 18 by 10-inch puzzle to \$385 for a 66-piece classic cut, containing 960 pieces.

scene shows Elmer's glue in the background, but they do not use that kind of glue on their puzzles. A jar of their "secret" formula is mislabeled with meaningless numbers and letters.

"We in the puzzle business are a little paranoid," said Mr. Richardson. "There's no way I'm going to let anybody photograph our saw. It's all been trial and error. We use some sophisticated techniques and some elegantly simple. I personally would love to see Frank Ware cut out his puzzles."

Mr. Ware, now 73, is regarded by Mr. Richardson as the master craftsman of the field. He is in happy retirement in his Sutton Place South apartment. He has stacks of newspapers and magazine articles about the puzzles and the famous customers who bought them, including the Duke and Duchess of Windsor.

He was in the advertising business and his late friend, Mr. Henriques, was a mortgage broker, when they both lost their jobs and started making puzzles in 1932. "Neither one of us knew how to drive a nail," said Mr. Ware. "The first puzzle we cut was on a dining room table with a little coping saw."

There are things, he said, that are instinctive and cannot be taught—how to use a leaf for an interlock, how not to change the expression on a face. He has had offers to demonstrate his craft, and to even make a film for an arts group.

"I know it's the thing to teach all the craftsmen to do it," said Mr. Ware, "and then sit around and what is it?—rap for days. I don't think competition is bad, but I think they ought to prove it by their own originality and imagination. There are things you know. You can't teach everything, can you?"

The last year he was in business he said he worked 11-hour days, six days a week, to keep up with the demand. He gave all his equipment to Mr. Gallagher in 1973 and sold all his puzzles. "It was exhausting," he said. "I don't have any plans to ever cut another puzzle."

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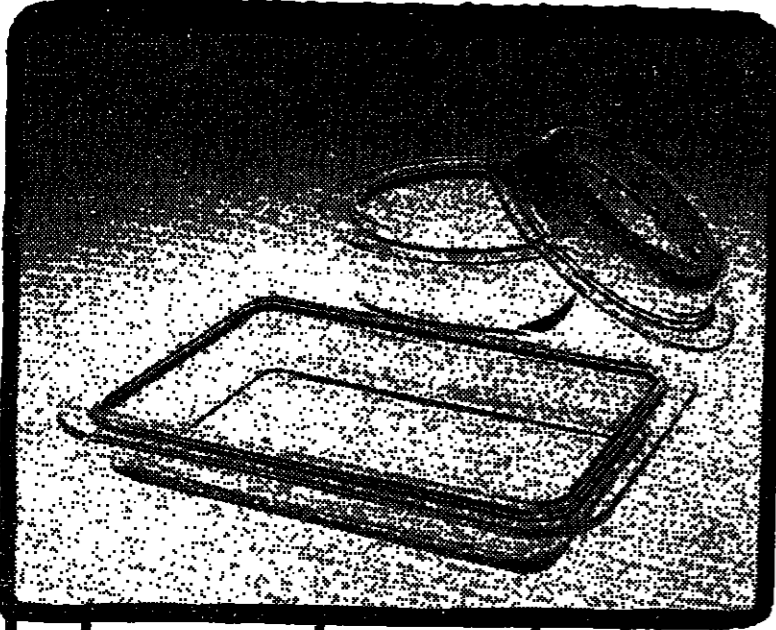
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Private Lives

John Leonard

CALL him Eric. Or Dmitri. We have to call him something, and he has never been satisfied with his real name, which is like Bill or Pete or Tom, a thin name, almost a pronoun, all edge, lacking a dimension, no muscle, no hair, no fat pads. Dmitri he associates with the cathartics of the soul in 19th-century Russian novels. Eric he associates with those sexy television commercials for Scandinavian cigars in the early 1960's. Eric sounds serious and sincere, while not being quite so gloomy as, say, Soren.

Anyway, Eric had to go to Chicago. On the whole, he preferred never leaving New York. And if he had to leave New York, he wanted to go to some other special city, Paris or Rome or Baghdad, where the citizens knew that they were at the center of things. But it is sometimes necessary—no one had ever explained why—to go to Chicago, which teems with people wearing plastic identification badges pinned to their lapels to remind themselves of who they are supposed to be.

Having concluded his business in Chicago, Eric presented himself early at O'Hare Airport for what he thought of as re-entry. Would New York this time have discovered in his absence that it could get along without him? There was time to buy a book, a sort of print pill one takes to dissolve the sense of dislocation. And so he made his mistake. It is easy to say in retrospect that he should have purchased a copy of "The Hits Report" and found out how American women really feel about sex.

But Eric wasn't sure he really wanted to know how American women really felt about sex; it seemed an invasion of their privacy. Besides, the mystery of Woman was one of the few things he worshipped, along with the energy of New York and the prose of John Cheever. Instead of "The Hits Report," he bought a paperback collection of John Cheever short stories called "The Brigadier and the Golf Widow." Thus equipped, he was ready to be airborne, the mind a particle on the jet stream, the body strapped down for the inevitable steamed steak and the consolations of alcohol.

There was a delay on the ground. Why is there always a delay in Chicago, and never a delay in Paris? Eric read. By mere chance—and there is nothing more terrible in this world than mere chance—what Eric read was a story of a man whose gift, or trick, for getting along in life inexplicably deserts him. Now, this is characteristic Cheever: dark currents in the swimming pool, skeletons in the liquor

closet, domesticated desperation, plaintive Sisyphians on a plastic slope, losing their grip when luck, or charm, runs out.

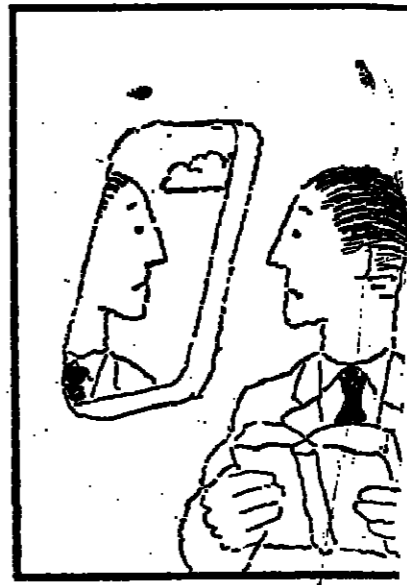
But Eric was disquieted. The man in the story hadn't a clue as to why the world suddenly mistrusted or actively disdained him; why, for instance, on going to a cocktail party in the luxury apartment house of friends, he was directed by the doorman to the service entrance. How had he managed before? He couldn't remember, although he was trying to even as he returned at night to his suburban estate and his own dogs devoured him.

Luck, charm, chance, dividends from trust funds, accidents of birth, the roll of the dice of the genes, fingernails of DNA, credit cards of a blameless personality—all canceled. Your license is revoked. You have been found out. According to the C.I.A. or Ralph Nader or Sigmund Freud or Hua Kuo-feng or "The Hits Report" or God, you are now and always have been unserious and insincere. At last in the sky, and rather shaky, Eric asked the stewardess for two of those little toy bottles of Scotch.

The stewardess hated him. Why? He hadn't asked for extra ice. He'd said please. Courtesy was his coin, and inoffensiveness his style. But she hated him, and he knew it. In the lamp of her loathing, he was paralyzed. Like a rabbit on the road at night in the lights of a truck. He tried, and failed, to hate her back. (He admired stewardesses; they are competent.) You are constructed of nylon and plywood, he thought. But she wasn't. Except in her dealings with him—a Scotch bottle snatched away before it had been entirely emptied, the steamed steak upside down—she was the personification of perkiness, Mary Tyler Moore on roller skates.

Good Lord, it had happened. Cheevered, just like that, as though his life were an anecdote to which he had forgotten the punchline, and they sneered. The approval of strangers was crucial to Eric; he survived because of it. Which is why he made sure to have exact change for buses, was a conscientious overtipper in taxicabs and restaurants, talked to women at dinner parties about their children, knew how to be sad when it counted, showered once a day, remembered to say I love you.

He should have known he had been Cheevered when the last 10 twinnaps of seven-and-a-half-ounce Wise potato chips turned out not to be as crisp



as he preferred. He had imagined a quality control at Berwick, Pennsylvania, they were out to get him. And if airline and Wise potato chips were out to get him, about New York? He would, he knew to a block on which every garbage can had been emptied by sanitation work connections, to a Chinese laundry taken over by Albanians or Arabs; that added up to an audit of his psyche to children who had figured out that ard; to a wife who was reading "The Devastated, he punched the button for

"You are hostile," said Eric. "Yes." "How have I offended you?" said Eric. "I do who cheat." "Wrong," said Eric. "That young for 16 years, and you can't Samantha checked it out. She had identity. So, perhaps, had he. She third Scotch, on the wings of what he was home, and young again.

New Yorkers, etc.

Charlotte Curtis

THE Russians did a nice thing for Dr. Armand Hammer. When their favorite American oilman got tired of spending nights in Moscow hotels, they gave him his own apartment—five rooms with a view of the Kremlin. And when he decided the rooms were a trifle small, they knocked down walls, turning three rooms into a spacious salon.

The apartment is comfortable, as Russian living quarters go, just down the street from the Troiyakov Art Gallery, with mirrored panels, a property bourgeois chandelier and sconces, and walls hung with Dr. Hammer's paintings by Kasselkine, Makovski, Levitan and that Rembrandt of old Russia, Repin.

But the electrical system in the old Zamoskvorechye District wasn't up to the Hammers' deep freeze. Or his dishwasher. And Dr. Hammer did so want a place for his flash-frozen American steaks. And Mrs. Hammer, nice as she is, said she wasn't staying anywhere she couldn't have really clean dishes.

The Russians thought about the situation. Or perhaps about the multimillion-dollar deals Dr. Hammer is always arranging for their mutual profit. Or about his friendship with Lenin, starting in 1921, when he shipped 18,000 tons of American grain to the starving revolutionaries (in exchange for furs, caviar and semiprecious jewels that sold exceedingly well in New York). Or maybe even about how he and Leonid Brezhnev stand around the Kremlin these days, comparing diets, diminishing waistlines and baggier pants.

For whatever reason, the decision was predictable, and the Russians did yet another nice thing. They tore up the streets, inadvertently creating a big,

play at Jimmy Carter's inaugural at the White House.

For Dr. Hammer, Moscow's Air Is, Well, Electric

American-style traffic jam, and installed an entirely new electrical system.

Peter Duchin has reported four automobile accidents and a car going the wrong way, which is what you do when you're a Citizens Band radio freak and do a lot of driving. And although he hasn't actually met any of the truck drivers with whom he talks, he finds them divinely useful.

"They're so nice," he said. "When I can't find where I'm supposed to be playing, I get on the air and ask. They're so good at directions, they get me right to the front door."

Mr. Duchin, for those who haven't been paying strict attention, is the orchestra leader. The Democratic orchestra leader. The one who'll undoubtedly

But when he yells, "Breaker One One Nine," which is what you do to attention on the road, he's Music. Chery, is Wild Cherry, and his ch whom have learned to change a tire, per, Rhinestone Cowgirl and Little Bu.

Like Mr. Duchin, Tony Itleson, and director of CIT Financial Corp. CB mostly for traffic information. He in Smokey-Bears (state police) or (radar.) But by listening on a recent ington, he heard about an accident on Turnpike and switched routes in time from a big, American-style traffic jam.

Mr. Itleson's handle, which is names are called, is Angler. He too uses the CB to find out where the fish

Roger Penske is Racer. He may pu his truck and car-leasing business in ville, but he hasn't forgotten the of his earlier career as a racing Forstmann, the investment banker, match his silver Lincoln Continental man's wife, the former Charlotte For

John Hennessy Jr., a consulting brandy Hennessy, calls himself Old B say why. Old Brandy is chairman of where Ronald Ziegler, who was P press secretary, is managing director, services. Mr. Ziegler said the intenta to do with Paris, Teheran and es where Syska-Hennessy is doing the tems for a university.

Playboys in Brazil Kiss, Tell All

By JONATHAN KANDELL

During a recent television program in Rio de Janeiro, Ibrahim Sued, the leading Brazilian society columnist, was interviewing the country's reigning playboy, Francisco (Chiquinho) Scarpa, a 25-year-old multimillionaire, about his most recent exploits.

The discussion got around to royalty, and Chiquinho rather unsubtly suggested that a leading European aristocrat had found him irresistible. When Mr. Sued gallantly protested that the young woman was a paragon of virtue, Chiquinho replied, "That's what you think!"

The old saying has it that gentlemen do not kiss and tell. The Brazilian variety does, however. On talk shows, in society columns, on magazine covers and in prematurely printed memoirs, Brazilian playboys are revealing all—and in excruciating detail.

The older Latin American generation—whose gifts to world womanhood have included such luminaries as Porfirio Rubirosa of the Dominican Republic and two other Brazilians, Baby Pignatari and Wallinho Simonson—are aghast at the flamboyance of the younger contenders, whose behavior they denounce as indiscreet and unsportsmanlike.

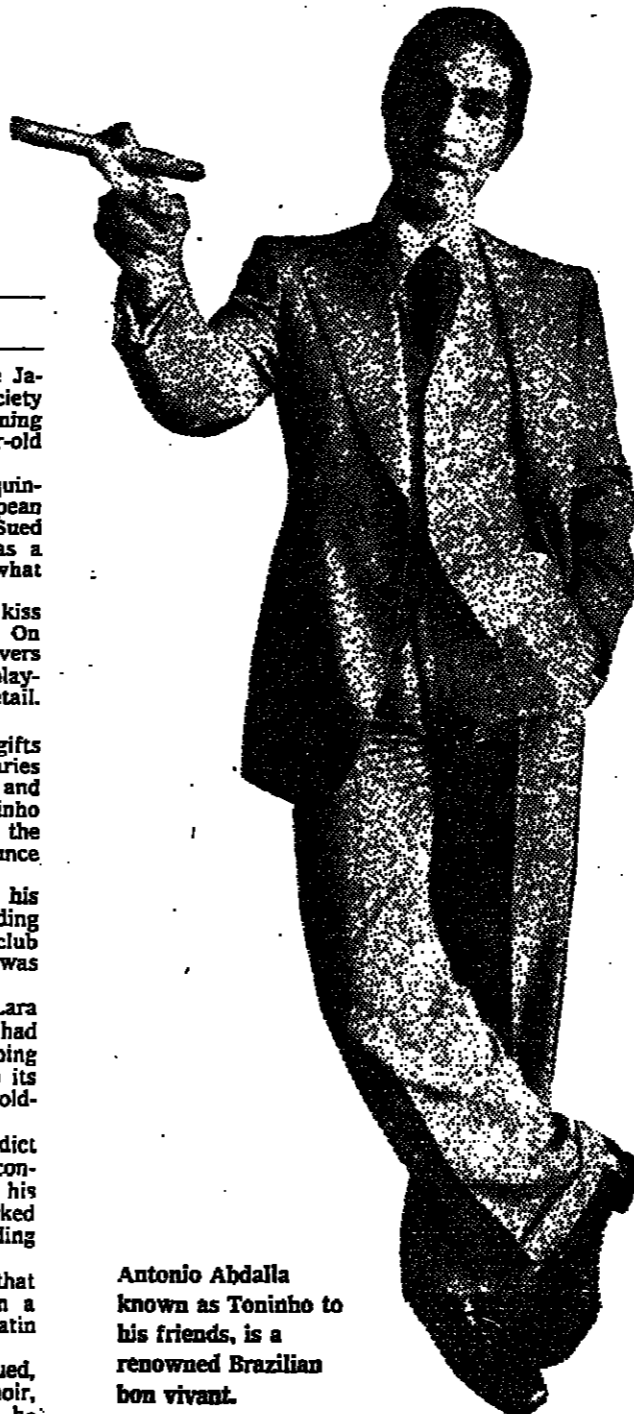
Twenty years ago a Brazilian bon vivant saw his application for membership rejected by a leading country club. He reacted by building his own club in front of the offending establishment. That was considered good taste.

A few weeks ago a younger playboy, Osvaldo Lara Vidigal, got even with a São Paulo club that had ejected him by renting a helicopter and dropping more than 200 pounds of effervescent pills into its swimming pool. Tasteless and unsporting, the old-timers commented.

Mr. Lara Vidigal quickly confirmed their verdict by parading on Interbank, the São Paulo's congested red-light district. When his horse threw his date from the saddle and stomped on some parked cars, he made his getaway at a gallop, according to newspaper accounts.

Incidents like these have led to assertions that the truly suave playboy is a dying species on a continent that is the source of the expression "Latin lover."

"The playboy is vanishing," lamented Mr. Sued, the society columnist, in his best-selling memoir, "The Secret of My Success." In fact, I think he is being given a second-class burial." By Mr. Sued's



Antonio Abdalla known as Toninho to his friends, is a renowned Brazilian bon vivant.

strict standards, which are widely peers, even some well-respected veterans the classic mold. Singing out one of middle-aged sybarites, Mr. Sued wrote

"In favor of Jorginho Guinle, my it can be said that even today he con in social columns and does what he his life from the moment that he it was not necessary to work and bo bank affairs; to travel, travel through and preferably in the company of beat

Nonetheless, the columnist sadly Mr. Guinle fails as a playboy because learned to play polo well—"the ide the perfect specimen."

To avoid cheapening the sobriquet Sued and some of his colleagues in ums have taken to calling current vivants.

Unquestionably the most renowned bon vivants are Chiquinho Scarpa (Toninho) Abdalla, who at 23 is also million-dollar fortune. Their rivalry is Toninho has taken Chiquinho to cou publicly that Toninho was copying (white blazer with a carnation in the after his women and even imitating t James Bond 007 digits on license plate

Chiquinho's reputation appears to be than Toninho's, in the estimation of columnists. Both are residents of São industrial fortunes and extravagant overshadows Rio de Janeiro in rec Chiquinho's pedigree appears to give status: His family arrived in Brazil and traces its lineage to medieval Ge racy, while Toninho's family, of Middle grant extraction, is of more recent vint

Chiquinho has also been in the net His television account of European the military Government to suspend lest it create a diplomatic incident. On friends, Ute Dussel, a well-known mo suicide.

"Some people were even saying that sible for Ute's death," Chiquinho told "What madness. I knew nothing of her it was I who took care of the funeral ar

An athletic type, Chiquinho spends morning in his Olympic-size pool and f pending on the day—with tennis, Or fense training, gymnastics and yoga. Bu He finds time to work at the far which includes a number of manufact nies and realty sales involving abou acres in the far western jungles and s

For all that, Chiquinho's main interer site sex. He has been known to shv his personal archive of more than a th each allegedly detailing a conquest. "I always had every woman I wanted in an interview in the magazine Stab. I did not get I ended up not washing."

مكdam النمل



Child's World

Richard Flaste

Books of Tales . . .

It may come as a surprise to you, but "Cinderella" doesn't really end with everybody's living happily ever after. Those wicked sisters live miserably ever after.

In the Brothers Grimm version, they have their pecked out one at a time by pigeons. "And for their wickedness and falsehood, they were bed with blindness all their days."

For those of us who would rather not bring tales of evil and sadness into our children's lives, such fairy tales may have sunk into a netherworld of storytelling. But all year long, Dr. Bruno Bettelheim, the psychoanalyst, has been writing and persuasively about how children benefit from these stories. And in the last few weeks an inexcusable chance to try the tales has come along.

"The Complete Grimm's Fairy Tales" has just come out what amounts to one of the best bargains in paperback at \$3.95. The cover says there are 210 stories for \$3.95. The cover says there are 12 illustrations. For children used to having a picture for every other word illustrated, one picture per page is sparse. That is all to the good, in Dr. Bettelheim's view, since it allows more of the story to be in the child's mind.

Dr. Bettelheim, in the psychoanalytical sense, represents aspects of father. The reassuring shows that the swirling, ambivalent emotions of a father can be survived.

Bettelheim says in his book, "The Uses of Enchantment" (Knopf, \$12.50), that to qualify as a fairy tale a story has to end optimistically with a protagonist. Some Grimm tales fail to do so. That is also the case with many of the Christian Andersen tales, charming as they are. His lovely story about "The Fir Tree," for instance, ends in the hopeful, childlike tree's pathetic death.

Although a psychoanalyst might find most of Andersen unsatisfactory—"The Snow Queen" is an exception—the stories remain widely available and are selling well.

Harper & Row, which publishes, among other Andersen tales, "The Fir Tree" (\$4.95), translated from the Danish by H.W. Dulcken, and the gorgeous "The Nightingale" in Eva Le Gallienne's translation (\$5.95), says that there has been a sudden rush to buy them in the last several months.

A relatively recent and good-looking addition to the Andersen library is Doubleday's "The Complete Fairy Tales and Stories," translated by Erik Christian Haugaard. It comes boxed, with a cover design by Maurice Sendak, and costs \$15.

. . . And Games of Words . . .

Dealing with words on a level that analysis would probably ignore are the word games that have proliferated in recent years. One of the most creative purveyors of them is Selchow and Righter, the makers of Scrabble. They didn't stop after making that initial Scrabble game.

This year the company introduced an interesting variation—a natural for anybody looking for a gift to buy a child just before his bar mitzvah. It's Scrabble in Hebrew (\$8).

For much younger children, there's Scrabble Sentence Game for Juniors (\$5). It can be played in two versions. Older schoolchildren use the side of the board on which there is nothing but empty squares. They try to fill the squares with word tiles in such a way as to make the longest possible sentences.

A similar sentence-construction motif shows up in a game that had been sold exclusively through

educational-materials stores for teachers but now is at Saks for \$5. The game is made by the Rolling Reader company in Westport, Conn. It consists of seven cubes and an hour-glass with sand in it that lasts about four and a half minutes.

You toss the cubes and, before the sand runs out, make as many sentences as possible. But not necessarily as much sense as possible: "That pretty grandpa found my toy too" is a sentence, right? Supposedly there are 500,000 possibilities.

. . . And Heartbeats, Heartbeats

For the preverbal set, there's some very primitive communication on the market. Norman Bundeck, a father whose child would not sleep, had tried everything, including placing the baby in an infant seat on the dryer and putting a sneaker in the machine to produce a regular thump, thump, thump.

That, of course, was intended to sound like the soothing womb. Mr. Bundeck got a little closer to the womb, however, when he decided to record on a cassette the beating of a heart. He says it works. And you can buy 28 minutes of heartbeat for \$7.98 by writing to him at P.O. Box 3782, Mission Hills, Calif. 91345.

His cassette joins a far more elaborate recording that has been selling for a year or so—"Lullaby From the Womb" by Dr. Hajime Murooka. The record, from Capitol (\$6.98), reproduces the sounds of a mother's main artery and veins, resulting in a surging thump that resembles a pile driver at a construction site. The thumping is played alone and in combination with symphonic music such as Schumann's "Träumerei."

It is said to be most effective with children under a month old. We tested it, a bit unfairly, with a 2-month-old. He did not doze off. However, we can report unequivocally that the record sends 31-year-old mothers into deep sleep immediately.

All About: Buying The Right Umbrella

By FRANCES CERRA

One of the minor mysteries of civilized living is what happens to all the umbrellas that people lose—or do they really lose them?

"Not a soul ever lost an umbrella," said Julius M. Schwartzberg, as a big grin spread across his face. "I have my men out all the time stealing them."

Mr. Schwartzberg is the president of the Association of Umbrella Manufacturers and Suppliers and one of the owners of the Hero Umbrella Company. A short, dapper man, he has been in the umbrella business for 30 years, and his business thrives because people do lose umbrellas probably more often than anything else.

Sales pick up, of course, during spells of bad weather—"That's good weather," Mr. Schwartzberg insisted—and really boom during an unexpected downpour. That's when umbrella vendors suddenly show up on the city's sidewalks. (On cold, windy days they're out selling ski hats.)

The umbrellas sold on the street are likely to be the popular, striped type that look to the untrained eye like any other golf-style umbrella. They usually sell for \$2 and \$3. But one umbrella maker contended that these are poorly constructed and are often not properly waterproofed.

What distinguishes a good-quality

umbrella from one that will surrender to the first puff of wind? How inexpensive can an umbrella be and still be serviceable? Conversely, what makes an umbrella worth \$30 and up?

First of all, it is necessary to distinguish among the various kinds of umbrellas on the market today. Among them are:

1. The traditional, slim umbrella. This is usually made of tightly woven nylon and comes in a sheath of the same fabric. The men's version is commonly dark and conservative, with a standard 25-inch rib. The women's style has a 20-inch rib.

2. Oversized umbrellas. Sometimes referred to as unisex umbrellas, these come in colorful patterns, usually do not have a tight-fitting sheath and are favored with today's casual clothes. The ribs are 24 inches long, making them acceptable both to men, who have traditionally carried large umbrellas, and to women who see no reason why they should have less protection from the rain than men. Some of the most fashionable models are made of treated cotton, which can be printed in brighter colors than nylon, and have wooden tips on the rib ends. The golf-style umbrellas fall into this category.

3. Shoulder strap umbrellas. A relatively recent innovation, they solve the problem of how to carry an umbrella comfortably when it isn't raining. Versions on the market have straps made of elastic webbing, rattan and macramé. They come in both standard sizes and oversizes.

4. Windproof umbrellas. No umbrella can resist the force of a really strong wind, but windproof umbrellas that are blown inside out can be returned to their original shape. There are two kinds: the elbow-action type, which comes only in a 19-inch size, and a spring type, which can be any size.

5. Folding umbrellas. The original mushroom-type folding umbrella is still on the market, but the drawbacks—hard to open, harder still to fit back into the case—have been overcome in automatic-opening types that telescope out and spread open at the touch of a button.

Once a person has decided on what type of umbrella to buy, the questions about quality remain. According to Mr. Schwartzberg, one of the most obvious signs of poor workmanship is the cut of the cloth of the umbrella. It should fit perfectly, which means that it should not be so tight that the umbrella is difficult to open (which would make it likely to tear) and not so loose that it bags between the ribs (which could cause the tips of the ribs to come off). Patterned fabrics should also match at the seams.

Mr. Schwartzberg said that there is no easy way to judge an umbrella's structural strength.

"The number of ribs isn't necessarily related to an umbrella's strength," he said. "An umbrella with 16 ribs can be as weak as one with eight."

Similarly, the weight of the metal should not be used as a criterion, he said, because lightweight metal can have great tensile strength. And it doesn't matter, he said, whether the center rod of an umbrella is made of metal or wood.

Mr. Schwartzberg, whose company is one of the six largest umbrella manufacturers in the country, said that the best advice he could offer was to buy from a reputable store, because if an umbrella turns out to be defective, it can be returned. Obviously, that rules out street vendors.

A reputable retailer, he said, will regard as legitimate any complaint about a handle coming loose, rib tips that keep coming off, or a popped "head wire." The head wire is what holds the top of the ribs together on the inside of an umbrella.

A well-made umbrella need not be expensive, but a person should expect to pay \$10 for one made in the United States. So far as serviceability is concerned, more money will not get you a better-made umbrella—but it will buy fashion, status and luxury. Gucci, Christian Dior, Pierre Cardin and Anne Klein all design umbrellas, and they cost more.

If you really want luxury, however, visit a specialty store such as Uncle Sam Umbrella Shops, of which there are four in Manhattan. Uncle Sam specializes in custom-made and unusual umbrellas and has an impressive collection of antique handles that can be made into an umbrella to your specification.

The shop at 110 West 45th Street contains the workshop for all four stores, and a showcase holds a display of wonderfully carved ivory handles, as well as handles made of sterling silver, gold, china and carved wood. A boxwood handle, carved in the shape of a wolf about to spring on its prey, was tagged at \$375. The ivory handles cost about \$75. Uncle Sam also sells silk umbrellas that start at \$50.

Uncle Sam Shops will also make an umbrella from fabric brought in by the customer. Depending on the frame chosen, such umbrellas cost between \$15 and \$45. You can also have an umbrella personalized with initials and even an astrological sign.



The Big Wrap Up To Keep the Chill Out

By ANGELA TAYLOR

Women have the what-to-wear-on-a-brisk-day problem all wrapped up. They're tossing on ponchos, capes, hooded burnouses, serapes, blanketlike shawls. All the garments that have traditionally kept out the cold since biblical times are on the city streets. And with all the blessings of the fashion makers—you don't have to be ethnic to love looking like a market woman; it's the in thing.

The streets are aflap with capes and burnouses made of soft wools, usually long and always worn with boots. Serapes right out of Andean villages go over jeans. A poncho worn by an English visitor shopping on 57th Street was made of hamster fur.

Short ponchos or long capes have solved the problem of what to wear with this year's long, full skirt that looks dowdy under last year's coat. Big scarves or shawls go over suits or even coats for extra warmth.

Of all the flowing garments, probably the poncho or serape makes the most sense, since it doesn't have to be clutched and leaves the arms free. The shawl and cape are less maneuverable; still, women like the age-old gesture of drawing a shawl close to themselves.

The fashion for yards of fabric does present problems. A crowd of women wrapped up like a desert tribe takes up a lot of room in a bus. Capes get caught in taxi doors and sweep subway steps. The little gold chairs at fashion shows, always inadequate, are worse for a woman wearing six yards of wool. And on a windy day, of course, capes behave like sails and propel wearers down the street. But they're in fashion and they're fun.

"I made it myself, I love it," said Wanda Messina, a young woman shopping in Bendel's. Miss Messina, who works for J.P. Stevens, used her company's dark gray fleece and blanket-stitched her burnouse all around for the right touch of ethnicity.

"It feels so right this year," put in another woman wrapped in a cashmere cape. "I can wear it over anything, and it looks right if I'm going out to dinner from the office."

An amply curved woman did a little twirl in her poncho. "One size fits all," she said with a laugh.



The New York Times/Chester Hewitt Jr.

The Ever-Popular Extra Man Who Comes to Dinner

By JOHN CORRY

nd of the dinner party, the is king. From East 59th to no farther north than (actually, it begins to thin at 79th Street), the dinner squits. Women who are and otherwise unattached out, too. This is why the is important. This is why ere unhappy when Robert married. He was the king of en.

obby at a luncheon, and he the most marvelous, funny, I'd seen in a long time, ard said. Mrs. Howard, a so the wife of Jack How- chairman of the executive of E. W. Scripps Company man of Scripps-Howard g. The Howards get around.

"Well, at the end of the luncheon," Mrs. Howard continued, "I turned to Bobby and asked, 'Are you by any chance an extra man?' He said that was one of the nicest things anyone had ever said to him, and I've been having him to dinner parties ever since. I love Bobby and I'm glad he's happily married, but . . ."

Mrs. Howard did not go on. An extra man, of course, must be unmarried. Consequently, Mr. Goelet, heir to a real-estate fortune, president of the Museum of Natural History, president of the New York Historical Society and past president of the New York Zoological Society, is on the shelf.

"It's not difficult to find a man to sit at your dinner table, but it takes a bit of choosing to find an appropriate one," the Marquess Carol Portago said. She said that the best of the extra men, the ones whom all the hostesses wanted, sometimes got spoiled. She

also said that while there were always the perennial extra men, there were also the extra men who showed up only for a season or two. Then they got married.

"I have an advantage," Mrs. Portago said. "As an adult, I've lived on three continents, and through circumstances I have access to different circles. I mean I don't have to rely solely on that New York group of extra men. If I did, my choices would be narrowed down considerably."

Middle Eastern diplomats are now very big as extra men. Scandinavian diplomats, meanwhile, are coming into prominence, and some hostesses think there will be a boom in them next season. Young unmarried doctors, but never dentists, are favored by some hostesses, white writers and publishers are almost always good. Just about any "sitting Texas oilman, whether he has a face or not, will be invited and

while titled Europeans; especially the British ones, are considered best of all.

In general, widowers are more sought after as extra men than divorced men. This is because widowers are thought to have cleaner pasts and more promising futures. Homosexuals, of course, have always been prominent as extra men, even though some hostesses have reservations about them.

"The problem with homosexuals," said one hostess who would rather not be identified, "is that when there are too many of them around they'll dominate the evening. They'll dictate the topic they want you to talk about."

For years, Serge Obolensky, the public relations man, was generally considered the dean of extra men. Then he got married. Jerry Zipkin, the photographer, is possibly the dean now. John Richardson, the art dealer and historian, is big as an extra man, al-

60's and 70's believe that the new king, replacing Mr. Goelet, is John T. Sargent, president of Doubleday.

"I just love John. He's so Edwardian," one hostess said.

"Yes, now that I've been relegated to the dustbin I think John might be the new king," Mr. Goelet said.

"Actually, it doesn't matter to me," Cyma Rubin said. Mrs. Rubin, a theatrical producer and frequent hostess, said that she never had a need for an extra man. She said that she always told her unattached guests to bring someone with them.

through his first season as an extra man, said he thought this was true. "I meet attractive women at dinner parties only when the hostess is a very secure person herself," he said thoughtfully.

Nonetheless, the divorced man said, he will continue going to dinner parties because at the very least it beats eating alone. This is good news to some hostesses, one of them Mrs. Howard.

"I have a list with the names of 30 or 40 unattached men I put," she said. "With some of them I put down the man's age, too."

Mrs. Howard said that once an extra man she had been expecting for dinner that night called her in the morning and said that he couldn't come. She said she had then called 19 other extra men, but that she had had no success until she got to number 20. Naturally, she was more attractive than themselves.

The Fine Art of Buying Fine Art

Continued from Page C1

meanwhile, is to go out and do it. We should begin small, but not too small. (Below a certain level, our money just doesn't get a fair run.)

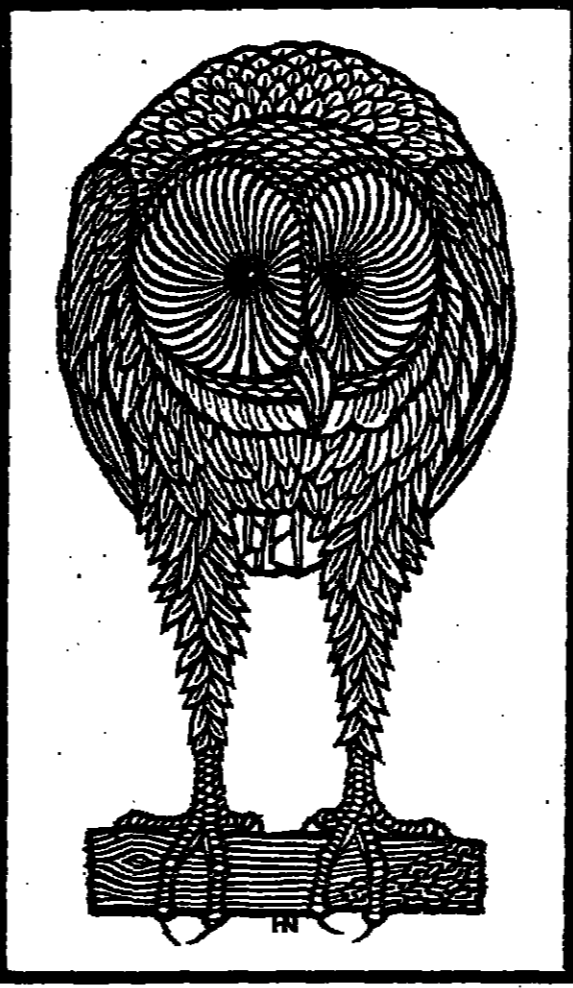
We can also rent, by the way: the Museum of Modern Art runs a rental service for its members, as do museums all over the country, and for 10 percent of the purchase price we can take a picture home, keep it for two months, and see what comes of it. But renting does not have that dimension of commitment that is fundamental to our relationship with what we have on the wall. Sooner or later we have to buy.

Most beginners feel safest with what might be called indexed buying. In other words they like to buy something that has a known market price: one that can be checked with auction prices, books of reference or a quick telephone call. They also like to be quite sure what they're getting. If that is your state of mind, a good general print shop is the place to go to.

One such shop is the A.A.A. Gallery at 863 Fifth Avenue (at 53d Street). Sylvan Cole has been in the business since 1946. He knows all there is to know about prints, he doesn't stick to the big-price names, he's never too busy to talk, and even the smallest sale still sets him beaming from ear to ear. It's a pleasure to deal with him. You can still get something good at the A.A.A. for under \$100; but there are elsewhere, it's good policy to go a little higher than you can really afford. Indexed print-buying—safe buying, in other words—can take you into four, five or even six figures in no time at all. But just as it's good policy in a European capital to go for the cheapest room in the best hotel, so it's well worth while to go to somewhere like the Kennedy Galleries, 40 West 57th Street, where for \$100 or so there are some very pleasant surprises that won't get you into trouble at the bank. On a smaller scale Martin Summers at 50 West 57th Street offers the same kind of possibilities.

But the fundamental thing is that we don't need to have big money or mainline art to have walls that no one will ever forget. When Sir Thomas Kendrick was director of the British Museum, some 20 years ago, he lived in the house that goes with the job. There is no grander address in its category than the Director's House, the British Museum, London W.C.1. Sir Thomas was hospitality itself. Eminent foreigners loved to see him. Promptly on the hour the Herr Professors and the Illustrissimi Directors were shown in, bowed, and looked round the room.

What was the first thing they saw? An 18th-century cabinet of the kind



Raphael Soyer's "Girl Combing Her Hair" and Jacques Hnizdovsky's "Barn Owl" are available at the A.A.A.

most often used for the display of Greek and Roman coins or silver thalers from the time of the Empress Maria Theresa. Bowing once more, they looked to see what there was to see: A collection of London bus tickets from the 1920's and 30's, graded according to color and condition. "Delicious, aren't they?" Sir Thomas would say, "I never tire of them."

It takes a lot of style to flout expectation in quite that way. But the point is that mainline art is not the only thing worth putting on our walls. If we think of a good marriage as one in which two free spirits just happen to prefer one another to anyone else, then it makes sense to have walls that change from time to time and are full of things that didn't cost much money but mean a great deal to one or both parties.

For that, we need great miscellane-

ous print-houses on the European model. There aren't too many of them in this country, but Phyllis Lucas's print-shop at 981 Second Avenue (at 52d Street) and the Old Print Shop at 150 Lexington Avenue repay investigation. Any shop where prints are filed under categories (legal, topographical, military, medical, for instance) and not under artists' names is promising ground if we know what we want and don't need the security of a famous name. Secondhand bookstores like the Argosy at 116 East 59th Street often turn out to have a print section that doesn't look like much but is full of curiosities at a knockdown price. (Even one dollar can be enough.)

Country auctions and smalltown antique shops are worth scouring, too. By no stretch of the imagination, for instance, can I see myself owning one of the boxes by Joseph Cornell that are among the most imaginative artworks

of the last 50 years. But one day in a shop in Sag Harbor I came upon a cache of astronomical maps of the kind that Cornell sometimes used in his boxes. They cost nothing at all, and we bought them. "Why, yes," said the owner of the shop (which by the way is no longer there), "those maps come from the Cornell family house, not so far away."

If you like photographs, as most everyone does nowadays, the Witkin Gallery at 41 East 57th Street has a large miscellaneous stock and the kind of conversational atmosphere in which a stranger feels at home. If you like to put rugs on the wall, you should make your own: nothing in the Calder show at the Whitney Museum is more seductive than the rugs that Mrs. Calder made herself. In fact, the only limits to what we can do with our walls are the limits to our imagination, our historical sense, and our feeling for fun.

Alicia de Larrocha, Consistent Winner

By DONAL HENABAN

LONG before anyone could have known how the acoustical surgery on Avery Fisher Hall would turn out, Alicia de Larrocha was chosen to be the first pianist to be heard there in a solo recital. Nothing could have been more logical. The Spanish musician's recitals in the old, unaltered Avery Fisher Hall were among the few unequivocal triumphs in that artistically depressed area. So what could go wrong in the rebuilt hall?

Nothing, as it turned out yesterday afternoon. Miss de Larrocha played another of the remarkable recitals that have made her an idol of the New York piano-worshipping tribe. The audience overflowed onto the stage, where several hundred seats had been set up, and if that disconcerted the notoriously shy pianist it did not show up in her playing. When was the last time, for instance, that any pianist created pandemonium with Mendelssohn's "Variations sérieuses"?

The Mendelssohn variations are beloved of pianists, but audiences do not usually take to them quite so wildly. The knowledgeable ones lean forward expectantly at the 12th Variations, for instance, with its fearfully difficult pairs of repeated chords for alternating hands, and Miss de Larrocha's machine-gun staccato and incredible accuracy did not disappoint them. But the per-

formance as a whole also lous and necessary balance and dignity. Ment interesting Caprice in A (No. 1) provided keyboard not much else.

Miss de Larrocha, gentle and ruminative which settled the listener one take the measure of and throughout the pro Avery Fisher gave a clef of the piano, whose tone in the bass but reason: anced over the spectru of a bright ring on the Haydn sonata in D old Holoken chronolog strength of both the 1 hall. The opening moe rest eighth-note uills etched in the air, had a marvelous gravit marked "innocently," s to last.

The second half of t devoted to Falla, com 100th anniversary of t poser's birth. Miss de odily, with what is o closer, The Miller's D Three-Cornered Hat," two lesser-known pie zas Españolas" and "F No other pianist in o ence has been able to sound consistently sig Larrocha begins, of co edging no technical p aniously difficult and that possibly help

Avant-Garde: Max Neuhaus And His 32 Loudspeakers

By JOHN ROCKWELL

MAX NEUHAUS'S "ROUND: Sounds for Concave Surfaces" was a sound installation in the rotunda of the old United States Customs House on Bowling Green this weekend. It was designed to make an attractive musical statement at the same time that it was calling attention to the building itself. To judge from the crowds—unusually large and heterogeneous for an avant-garde musical event—it succeeded in both tasks admirably.

The rotunda is a large oval space with marble the prevailing surface; the acoustical result is grand and echoey. In the middle of the space is a smaller oval area surrounded by a counter-high marble wall. Within that area Mr. Neuhaus positioned 32 loudspeakers in a pattern of eight wheel-like spokes, intersecting at the center, with four speakers per spoke.

Each spoke was a arate channel in the channel system, with sized sounds emerge of speakers. Each contained four diff, all the sounds were circle of channels.

The immediata re was a fairly stead sonority supported at the threshold o bottom. When one ly, one picked up the low and mid: delicate tracery of Neuhaus called thi ing around, one cou ing characteristics well.

As a temporary could be cons "ROUND" was n some of Mr. Neuh stallations have b his work, it fairl tive simplicity.



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مكازم النهر

de Larroche's Film: 'Rocky,' Pure Persistent Winner's Make-Believe

By VINCENT CANBY

NOT SINCE "The Great Gatsby" two years ago has any film come into town more absurdly oversold than "Rocky," the little slum movie that yesterday at the Cinema II, former head of Paramount, said to me with some irrita- tion the time "Gatsby" came out, shouldn't be penalized for being promoted. That's true. Yet of highpowered publicity (most of it, it seems) that's been attend- ing the birth of "Rocky," must, in turn, the movie to impossible ex- tents that can boomerang. Be-

ster Stallone, who had a role in "Lords of Flatbush" another year, that never quite measured a hit, both wrote the original script and plays the title role. He is a young man who, by day, makes his living as a boxer, the fellow who shows his heart of hesitating to break a client's and at night pursues a career in the boxing arena.

For the none too decisive direc- tor John G. Avildsen ("Joe," "Save the Tiger"), Mr. Stallone is all over to such an extent it begins to look like a vanity production. His composed one of the film's and appears briefly, as does his while his dog, a cheerful mastiff Butkus, plays Rocky's dog. It's Mr. Stallone had studied the ca- rier Martin Scorsese and Francis Coppola and then set out to copy their things.

screenplay of "Rocky" is purest good make-believe of the 1930's, it would be nothing wrong with ad the film been executed with care.

the story of Rocky and his girl- Adrian (Talia Shire), when Rocky, circumstances too foolish to go to granted the opportunity of his. He is given a chance to fight heavyweight champion of the world, a fighter named Apollo Creed (Weather), modeled on Muhammad Ali, superficially as to be an almost waste of character. It's not enough to be fibelous, though by ng the Ali-like fighter such a dope, im explores areas of latent racism just may not be all that latent.

At Mr. Weather's is no actor doesn't things, though there are some very actors in other supporting roles, they don't help in any significant way. Young is effective as Rocky's friend, a beer-guzzling mug, as is Meredith as Rocky's ancient

person who comes off best is ire. Mr. Coppola's sister who

Talia Shire: No Longer the Kid Sister

By JUDY KLEMESRUD

For years, Talia Shire's main claim to fame in movie circles was that she was Francis Ford Coppola's sister. Even the Academy Award nomination she got in 1975 for playing the part of Connie Corleone, Al Pacino's head- strong, sluttish sister in Mr. Coppola's "The Godfather, Part II," didn't help erase from some minds the notion that she was just a big director's little sister.

Those days are probably gone. The reason is "Rocky," a John Avildsen film that opened here yesterday about an aging, down-and-out boxer (played by Sylvester Stallone) who almost be- comes world champion. Miss Shire is so convincing as Adrian, the hero's painfully shy girlfriend, that from now on she will be thought of in terms of her talent, rather than her brother.

"I've even thought about changing my name back to Coppola," the 29-year-old actress said the other day in a suite her brother owns in the Sherry-Netherland Hotel. "I used to use it, but then Francis got famous, and I didn't want to seem like I was trying to cash in on his fame. But now I don't think he would mind. And besides, I think a woman should keep something of her own."

Ugly Duckling Transformed Miss Shire, who is married to David Shire, the Hollywood composer, plays Adrian in a manner reminiscent of the schoolteacher role Betsy Blair played in "Marty." Adrian is a plain, bespectacled, 34-year-old pet-shop salesclerk who lives with her brother and has seemingly never had a date. But after meeting Rocky, she tosses aside her glasses, fixes herself up and turns into a beautiful swan.

"It's the best part I've ever had," Miss Shire said, looking like a school- girl in a white skirt and argyle plaid sweater vest worn over a wool plaid culotte. "Whenever you see a transfor- mation or a metamorphosis, when peo- ple go from here to there, it's exciting to play, because people like to watch change."

Miss Shire said that in preparing for the role of Adrian, she worked mostly on the "outer statement," meaning how she thought the character should look. She bought a pair of old-fashioned glasses (with her own prescription in them), she is very neatly dug up some stained sweaters from her own wardrobe, and bought a tacky gray wool stocking cap from a bargain base- ment.

"Everything about Adrian was mousy and lower class, although sensitive," she said. "I felt she was the kind of girl who probably would not make it through high school. You see those women all around you; they go from being young to old, with no middle age. They take care of their mothers or their brothers or their cats—or nothing."

Miss Shire bristled a bit when it was suggested that she got the part in "Rocky" because of her brother. "I got it because I was called to audition, and I went in and gave the best reading I had ever given in my life," she said. "Normally, I'm really bad at readings."



Talia Shire, leading lady of "Rocky," is becoming a star.

But for the first time I went in there, and I was a little bold. I had just had a baby—she was six weeks old—and he was very sick after he was born, and I had spent a lot of time in the hospital, and all that Hollywood stuff, that career stuff, had been cleaned out of me. So I thought, "So what if I'm rejected? It really doesn't matter."

The actress said she had been almost as shy as Adrian when she was growing up in Lake Success, L.I., and attending Great Neck South High School. "I was painfully shy," she recalled. "Whenever someone looked at me, it felt like an energy impact. My physical body would feel it. Sometimes when I thought I was going to be late for school, I hid in the basement all day. I still cannot walk into a room if I am late."

Her other memories of Lake Success, she said, were of growing up as the only daughter in a male-dominated Italian-American household, of being poor and going to school in Miles shoes; of being terrified of Roman Catholic schools, and of getting a strange pleas- ure out of self-denial.

"I used to go alone to the Radio City Music Hall at Christmas time," she said with a strange smile. "I'd stand and wait in those long lines, and then when I finally got to the ticket

booth, I'd turn around and go to the end of the line again. There's a real thrill in denial. My whole life has been that way."

And that's why, she said, she could never bring herself to tell her brother Francis, now 36, that she seriously wanted to be an actress. "Everyone wanted something from him," she said. "I didn't want to hurt my relationship with him, which was tender and com- plex because I was the girl in the fam- ily and a lot of my own creative desires had to be routed behind those of the males in the family. So I entered into a position where I said I didn't want to be an actress, and didn't want any- thing from him. So I was kind of un- motivated as an actress, unaggressive and unassuming, and nobody ever knew I was serious about it."

Then one day she summoned up enough nerve to tell him she'd like to try for a part in the first film of "The Godfather." He said no. "He was not a supportive power at that time," she said, "and he was very young. And I think maybe he was scared for me. What if I was no good? And I think he saw Connie Corleone as kind of a maid. I certainly didn't see her that way."

Meanwhile, Mr. Coppola went off to Britain and Miss Shire was called to do a screen test for "The Godfather"

for Robert Evans and Mario Puzo. By then, she was using the name Talia Shire. "Evans chose me," she said excitedly, "and when Francis found out, he was scared that I'd fail. He was under enough pressures already."

But she didn't fail, and she went on to appear also in "The Godfather, Part II," for which she was nominated for best supporting actress. An hour after the nominations had been announced, she learned she was pregnant with Matthew Orlando, now 14 months.

"You know, Francis never did say anything about my Oscar nomination," she said matter-of-factly. "But he did say, 'Congratulations on your pregnan- cy.' That's just the way he is. He thinks women should stay home and have babies. He's never told me to this day whether he thinks I can act. My sister-in-law will say, 'Francis says you have some abilities, but he just can't say it.'"

Miss Shire, "Taly" to her family, is the youngest of three children of Carmine Coppola, the arranger-conduc- tor who won an Oscar for his score for "The Godfather, Part II." The other son is August, 40, a former professor of comparative literature at the Califor- nia State University's Long Beach Col- lege. He is now writing a novel.

After having been raised by a composer, Miss Shire was also married to one, six years ago. She and her hus- band and young son live in Sherman Oaks, Calif. The curly-haired, 38-year- old Mr. Shire composed the music for such films as "The Conversation," "The Taking of Pelham 1-2-3" and "All the President's Men."

Met at a Hollywood Party

The Shires met at a party in Holly- wood, where Miss Shire, then known as Talia Coppola, had moved after two years at the Yale School of Drama. She quickly appeared in a string of forgettable movies, including "The Dunwich Horror," "Gas-S-S," and "The Christian Licorice Store." She recently played Theresa, the tart wife of Tom (Nick Nolte) in the ABC-TV novel-for- television, "Rich Man, Poor Man."

Do the Shires' careers ever conflict? "No," she replied. "My career does not dominate the house. You could walk in and not see anything to indicate that I was in the acting business. Growing up the way I did, I was prepared for marriage and to live anonymously. I learned not to have the focus on me."

Still, Miss Shire sounds like a closet feminist at times. Right now, for exam- ple, she is working on a comedy script for Roger Corman, the producer who gave her brother his start, about an actress who kidnaps several big male stars because she thinks that's the only way she can get any good movie parts.

"Eventually, I'd like to direct," she said, "and then I'd like to get to a certain position where I could help other women get going. There are so few good roles for women today, and the only way that's going to change is if women start writing and directing. You know, I'd like to head a studio and be a mogules, in the most positive sense."

And what would Francis Ford Coppola say about that? "Make me my breakfast!" she said, laughing.

Garde: Mar... is 32 Loud...

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THE MET

Arts in America Washington: Garden or Desert?

By RICHARD EDER

In Washington people talk rather fast and walk rather slowly. As in New York, the sidewalks fill up with a morning crowd of pedestrians, but Washingtonians look as if they'd had eggs for breakfast. Maybe it slows them down.

Maybe it's an illusion. The blocks are long here and the buildings are generally spread out. They swim by very gradually. In New York, if you're walking somewhere, the destination pops up at you at the last moment. In Washington, you see it at least a quarter of an hour before you get there. It's a dreamlike feeling.

Even the taxis move slowly. Are they under instructions to make the city look bigger?

It is the kind of observation that a New Yorker cannot help making and that a Washingtonian will fully expect from him. A visitor exploring the city's cultural life comes very quickly across the claims, firstly, that developments over the past years—museums, the John F. Kennedy Center for the Performing Arts, the growth of theater and art galleries—have turned Washington into a cultural garden; and, secondly, that New Yorkers persist in regarding it as a desert.

It will be explained that New Yorkers are like that. Washington's cultural growth has, in fact, been immense, but it is still a place where people point to a clump of trees, and say, "Look, a forest." New Yorkers look at bald patches in their own woods and say, "Look, a desert."

At least one Washington critic suggested that the lukewarm New York critical reception of "A Texas Trilogy"—which was rapturously received at the Kennedy Center—was caused by jealousy. New Yorkers, it was said, could not accept the idea that a great play could originate in the hinterland.

Washington is certainly no desert; the question may be whether it is more of a garden or a flower shop. There are elements of both. A Morris Louis show currently at the National Gallery of Art, is a reminder of the presence here a decade ago of the Color School of painters. The Corcoran Gallery of Art, which has been revitalized under Roy Slade and Jane Livingston, is putting on a show of five younger Washington artists, and the Georgetown galleries are full of the work of local painters on what might be called the pre-Corcoran level.

The Arena Stage, which keeps expanding and now has three separate theaters, has developed one of the finest repertory companies in the country. It is currently doing a three-hour, uncut version of Shaw's "Saint Joan." It is a beautifully constructed, sinewy performance; one that New York would be lucky to have the chance to see. Among its strengths are Laurie Kennedy as a bubbling Joan and then a bony one and Robert Pastene as a superb Cauchon.

On the other hand, some of the more spectacular events come in from the outside. Critics of the Kennedy Center, which is the behemoth of Washington culture, accuse it of being nothing but an overgrown book house. This is demonstrably untrue: Roger L. Stevens and Martin Feinstein, who run it, have originated dozens of productions there as well, of course, as bringing in such things as La Scala and the Berlin Philharmonic.

Mr. Stevens and Mr. Feinstein's productions depend mainly on outside talent, though; and the center still has no resident theater company. Ballet is very big in Washington but, although the American Ballet Theater is titularly a resident company at the Kennedy Center, it washes its leotards in New York.

The big new visitor, of course, is the collection of artifacts from the tomb of



Laurie Kennedy as Joan

Tutankhamen. They are set out in a series of passages reproducing the order in which the original finders of the tomb came upon them.

The show was organized mainly by the Metropolitan Museum, which will bring it to New York in December 1978. Apart from the physical installation in the National Gallery—and a stock of Egyptian-motif bedsheets and towels at Garfinkel's—the local contribution is relatively minor.

But the show begins its American tour in the capital because it is a diplomatic as well as cultural event—the fruit of the meeting between former President Richard M. Nixon and President Anwar el-Sadat of Egypt some years ago. It is, in fact, a characteristic of the major Washington cultural events that they take on a state, an official character. "Culture is an instrument of foreign policy," was the way one Kennedy Center official put it.

This tends to give audience reaction at the big events something of a fore-ordained quality. A number of figures in the theater and art worlds in Washington do, in fact, say that the lack of a sophisticated and demanding audience is one of the major remaining deficiencies in the Washington cultural scene.

"They give President Ford a bigger ovation than Vladimir Horowitz," one man complained. Granted, he was a former New Yorker.

One unqualified success here is the new Air and Space Museum, which opened in July, calculating that it would get seven million visitors annually. Until now, at least, it has been averaging nearly one million visitors a month.

One of its attractions is its pace. Visitors do a certain amount of walking and staring; then, timed neatly to

avoid collapse, they come to areas where they sit and watch a film for 5 or 10 minutes. The films are beautifully made: All are instructive and some are funny. The museum doesn't offer it as a thesis, but perhaps as a hypothesis: conceivably, among other things, outer space is comical.

Although there are times, particularly just after an election, when the real business of Washington is real estate, as a rule, it is politics.

Politics can help culture—as in the establishment and financing of the National Endowments for the Arts and Humanities—but the city's moonomania drains some vitality away from it. A museum curator told a dinner companion who was a lawyer that he planned to go to Europe in June to look at galleries. "But Congress is still

in session," she protested. "You know what's going on up here?"

In any event, politics is bringing a whole new team in and the cultural dignitaries I less idea than others of what mean. Apart from saying he would, Jimmy Carter did no subject great exposure of campaign. Perhaps his first-tion will be a choice of a to Nancy Hanks, whose term of the National Endowment Arts expires next year. Norm. is in oversupply in this toy the moment it has too mar- fit to find much time for spot.

"Country boy coming to town. One museum man: fully. "Is it not possible I seduced into being seduced in the arts?"

Dickran Atamian: Gift Unorthodox Piano Ene

By PETER G. DAVIS

DICKRAN ATAMIAN, winner of the 1975 Naumburg Piano Competition, gave an extraordinarily well-received debut recital last February. Saturday night the 21-year-old pianist returned to Tully Hall, reinforcing the impression that he is not only unusually gifted, but is also a very individual musical personality.

On a purely visual level, Mr. Atamian's approach to the instrument is rather unorthodox. He plays in a highly physical manner, throwing himself at the keyboard with elbows flying, swinging his left leg exuberantly in the air,

Sine Nomine In Chorales

Chorale tunes—whether newly composed, or derived from folk secular or Gregorian sources—were the building blocks upon which most German baroque church music was constructed. By prefacing three Buxtehude Cantatas with the chorale melodies on which they were based, and introducing Bach's "Christ Lag in Todesbanden" with two earlier versions of its chorale tune, the Sine Nomine Singers added a fascinating lesson in musicology to a concert of singular distinction.

Saturday night's program, at the Kaufmann Auditorium of the 92d Street Y.M.-Y.W.H.A. was the first in a series of three by this outstanding professional choir and its energetic director, Harry Seltzman. Crisp accompaniments were provided by the violinists Yurvan Waldman and Helen Hagnes, the violists Linda Moss and John Lad, the cellist Judith Davidoff and the harpsichordist Edward Smith.

The three Buxtehude works offered considerable internal variety: "In Dulci Jubilo" simple and serene; "Wachet Auf" robust and jauntily imaginative in its interplay between choral and five solo lines (three vocal, two violin); "Herzlich Lieb" longest (at 21 minutes) and most anguished in its expressive content.

The choral singing was exemplary: light, cleanly defined, meticulously shaped, although Mr. Seltzman's decision to use the full complement of 13 men and only 5 of the 10 women in "Wachet Auf" left the balances there rather bottom-heavy.

With all due respect to Buxtehude, the Bach Cantata proclaims an infinitely greater creative genius, and it provided a number of performing highlights as well, including a gorgeous duet for women's voices, and a creditable account of the crucial bass solo by Joseph Duchac.

ROBERT SHERMAN

dabbling his hands into a l of water at opportune accompanied by low moa music builds to a furious

This sort of impulsiveness some untidy passages, an final moments of Ravel's la Nuit, and Mussorgsky's an Exhibition, one has th Mr. Atamian was strict sonority and bigger effe piano could possibly del that, this was daredevil large scale and it gener deal of sheer visceral e

Earlier Mr. Atamian g reading of Mozart's Sonat more notable for some ing legato in the slow r an abundance of impress shading—almost more t could comfortably acc elegant and rhythmic of Schubert's Op. 18a v the program.

Mr. Atamian is clearly talented and possesses own. He will also be a an eye on his stylis low into more mature

Events To

Music

METROPOLITAN OPERA, Lio "Die Meistersinger," 7. LONDON PHILHARMONIC, Ca MUSICA SACRA OF NEW TO Auditorium, Broadway at 117th Avenue, 7:30. LUCIARDO AMERICAN OPE Theater, Lincoln Center, Oct. 8. LUDWIG OLSHANSKY, pian Lincoln Center, 8. AMERICAN BRASS QUINTE, 8. VYTAUTAS SMETONA, pian; GARY KARL, string bass, C 5th Street, 8. HUNTER SYMPHONY ORCH Playhouse, Lexington Avenue 8. HANCY WILSON, baroque v; harsichord; BARBARA BOGAT; Sing Music School Settlement 7:30. ORIS GROSSMAN, piano, C Third Floor Studio, 33 West 4

Danc

BROOKLYN DANCE THEAT Gerstein Theater, 12:30. AMERICAN DANCE GUILD'S SERIES, Bernard Colman, 50 Auditorium, Broadway at 117th Avenue, and Paul Taylor, week 8. RICHARD BALES DANCE Gallery, Lincoln Street. SALLY BOWDEN, BARBARA LORD AND FRIENDS, Cornu Studio, 52 La Guardia Place

Cabai

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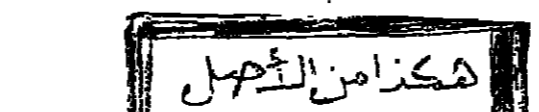
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THEATER DIRECTORY

THEATER DIRECTORY listing various Broadway and Off-Broadway theaters, shows, and performance times. Includes entries for Grease, Guys and Dolls, Mary Fair Lady, Nip/Tuck, Porgy and Bess, The Eccentricities, Tommy, The Wiz, The Robbers Bridgroom, The Wiz, The Robbers Bridgroom, The Wiz, The Robbers Bridgroom...



macular. A... City Ballet... Brat



he Spectacular, All-Together Phoebe

By ROBERT PALMER

Phoebe Snow, who will be singing at Hall one week from tonight, is at her parents' home in Teaneck, last week with a case of the flu. Because of the illness, she had several concerts in the mid-Atlantic area over a year, but families are nothing new to her. Her relatively brief career, however, has included an abrupt change of labels and managers, with attorneys, and the premature loss of a year ago of a daughter, those who have required hospitalization. It has also included three albums that synthesize soul, jazz, and middle-of-the-road influences in a strikingly manner, and Miss Snow is still years old. She stands alone as a singer-songwriter of her generation because of this eclecticism, use of her spectacular musi-



Phoebe Snow with her husband, Phil Kearns

into convenient niches has been easy for Miss Snow. She listens to swing-era jazz and pop like Judy Garland, sang Delta-style blues in Greenwich Village coffeehouses, recorded a best-selling first album that became a million-seller and yielded a top-10 ("Poetry Man") and then first national performing tour opening act for a rock singer, Jackson Browne. "I'm a singer," she asserted during that tour, "I'm a rock singer. Give me an evening gown and a ruffled collar and some 55-year-old interest her very much. "I wish I'd known when I was growing up what I know now," she mused as she sat in the living room in Teaneck.

An Awkward Childhood
"I did have a painfully awkward childhood," she laughed. "Obviously. But I know I had no monopoly on growing pains. I've been reading about Janis Joplin, and she went through the same things I did. So did Judy Garland; she was always a square peg in a round hole."

In part, Miss Snow's growing pains had to do with the way she looked. "My body looked funny," she remembered, "my face was a scream or at least the athletes and greasers, the only people who mattered in high school, thought so. They laughed at me, and I got more and more awkward."

To compensate, she tried drinking, drugs and performing as a folk-blues singer. That period ended when her boyfriend died from an overdose of antidepressant pills and she began working on her first album for Shelter Records, only to be followed by another troubled period. Miss Snow accused Shelter of breaching its contract with her, and was signed by Co-

lumbia Records. Shelter accused Columbia of signing her while she was still legally obligated to record for Shelter. As soon as that argument had been settled, in Columbia's favor, she was involved in legal wrangling with her manager. He received a cash settlement, and no longer manages her but the case has yet to be entirely resolved. The managerial battle was still going on almost two years ago, when she was married to Phil Kearns, who had been singing with her. It was then that she recorded her first Columbia album, "Second Childhood."

'Until You Get It Right'
Last June, before she began working on her third album, "It Looks Like Snow," Miss Snow and her husband and daughter moved from their high-rise apartment in Fort Lee, N. J., to Los Angeles.

"It was a frenzied, desperate kind of move," she said. "We're still going through a period of adjustment, but I wanted to get the baby out of the cold climate. She'd had a very tenuous and traumatic birth, and she needs intensive physical therapy. Here in the North, I was afraid to take her out-of-doors, and the warmth out in L. A. really seems to be good for her."

Domestic arrangements have been restructured around necessity. Mr. Kearns, who used to tour with Miss Snow and contribute striking harmony singing, stays home and helps a nurse with the baby. He is writing songs and working on a career of his own. "I tried flying back and forth during the tour," Miss Snow said, "because I missed them terribly, but all that flying around, plus the fatigue from touring, made me weaker, and I got sick. Still, those were stolen moments with my baby, and I grabbed 'em."

The strain surrounding her daughter's fight for life has left its mark. "I let myself go physically," she said, shifting self-consciously in her mother's chair. "I've put on too much weight. But I'll deal with that. The main thing is that I'm a lot more together than I was two years ago. The harsh reality of what life is all about has been driven home to me. I was taking life for granted, and letting a lot of really beautiful things slip through my fingers. You have to live day by day, and learn. Physical life, being incarnated, is for learning, and you keep learning to live until you get it right."

Another strain on Miss Snow's career has been the lack of a hit single to follow "Poetry Man." Her second album was a heavily arranged affair, with excellent singing on jazz standards and Snow originals but a certain incoherence in some of the lyrics. "It Looks Like Snow" comes closer than the earlier albums to capturing the complete range of Miss Snow's music, from an acoustic country blues in the style of Memphis Minnie to rock, disco-funk and straight pop. The six original songs are compelling, finished pieces of work, with one, "My Faith Is Blind," emerging as a particularly striking autobiographical statement.

Looking for a Hit Single
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"It's a spiritual song," Miss Snow said, "about the body sometimes being inadequate when torrents of kinetic energy are trying to get out. And it's about the body being the temple of your soul." In the song, she sings, "my crumbling temple needs sweet repairs."

Miss Snow's tour will be resuming soon, and she hopes it will help the album and whatever single Columbia decides to release from it. She is delighted with the company, especially with Bruce Lundvall, CBS Records Group president.

"He made me sit down and listen to Lester Young [the late jazz saxophonist]," she said. "And when I did, it was like I had been listening to him for years. I was even singing some of his phrases, probably because I picked them up from Billie Holiday. Who are my other recent musical infatuations? Frank Sinatra and Dinah Washington and—are you ready—Ethel Merman, for being such a showstopper. I'm getting into that now myself. But to get back to Bruce, he really knows and loves music. And I'm with Management Three now, and happy with them. You know, this time things might really be OK."

ance: The City Ballet to Balanchine Beat

ANNA KISSELGOF

York City Ballet's two big 1976 were given for the first time Saturday afternoon at Park State Theater and the sold-out.

sets are by George Balanchine's striking contrast between effect argument against the all Balanchine ballets look like a Jack" was the choreographer's tribute to British Bicentennial year, while was a radical rethinking of ballet Mr. Balanchine had in Gluck's "Orfeo ed Euridice" 13 years ago.

ial difference between the in their themes or subject er it lies in the contrast structure. "Union Jack" a the broad gesture and grand design of the floor is more than 70 dancers depends upon detail, most What other ballet in any udes the flat-footed swift executed so perfectly by it the conclusion of her

c is a masterpiece of in-te-in-cheek in its attitude rous about its construction motif is one of all-ids. The ritual repetition g killed regiments in the

at Old Herman Manner

HN S. WILSON

several Herman Herds ned Woody Herman and rd at Carnegie Hall on ing in a celebration of 40th anniversary as a was a joyous, nostalgic n impressive display of itunity of the constant-erman bands since he proved to be the Her-30 years ago.

h, after an early dales, boogie-woogie and has centered on the rnosity and discipline oung musicians facing g, inventive arrange-e be contributed to long line of brilliant Herman has made a being tied down to a "We have a manner," but not a style."

discovered one of the manner when he first anding in front of the ant, eruptive Herd of

ew," he once said, "I ong the long-haired, s of the current Herd many of the returned die-aged businessmen, and ripped into a roary" (the young band's chart with great pre-

first section gives way to the intimacy of a mock music-hall duet, danced or rather, acted, marvelously by Jean-Pierre Bonnefous and Patricia McBride. (Even the diversity among the regiments alternates the rhythmic with the melodic, the parade ground with the country dance). The contrasting final "Royal Navy" section, with its rollicking ingenious, sailor dances (even its unabashed chorus line) is one of the best things Mr. Balanchine has done. "Union Jack" is not to be missed. And the company is in shape.

As for "Chaconne," its structure is in a straight line. The mood moves from romantic to the formalized. A prologue for nine girls in chiffon introduces a walking motif that leads into an ethereal duet for Suzanne Farrell and Peter Martins. The entrance of the ensemble signals the beginning of the opera-ballet proper. "Chaconne" becomes an abstraction of court ballet.

Among the diversifications that follow, one should single out Jay Jolley, still playing his invisible lute with refinement. Muriel Aasen and Daniel Duell have yet to catch the wit of the pas de deux first danced by Susan Hendi and Jean-Pierre Frohlich. In the second, central pas de deux, Mr. Martins and Miss Farrell are superb with Mr. Martins lunging about with the grace of a fencer. This exquisite ballet needed only be crowned by an apothecian-in-disguise, and this is exactly what Mr. Balanchine provides.

cision and drive), the guts of the performance came from some of the men in business suits who had been in the original Herd—Chubby Jackson, Billy Bauer and Don Lamond in the rhythm section. Sam Marowitz leading the saxophones and Flip Phillips and Pete Candito contributing solos.

The stream of veterans included Ralph Burns, who played piano on his composition, "Early Autumn," while Stan Getz re-created his famous solo. Phil Wilson, a member of the greatest of the latter day Herds, the 1963-64 band, and Jim Pugh, a star of the current Herd, recalled two classic trombone features by the late Bill Harris, "Bijou" and "Everywhere." Mary Ann McCall, a little lighter of voice and heavier in the frame, brought back "Wrap Your Troubles in Dreams" from 1946. And "Four Brothers" was doubled to eight when Mr. Herman's current saxophone section joined Stan Getz and Zoot Sims, two of the original "Brothers." Jimmy Giuffre, who composed the tune, and Al Cohn, who inherited Herbie Steward's "Brothers" role in 1948.

There were also opportunities for the present Herd—"My young band," as Mr. Herman referred to it—to show off its repertoire and individual virtuosity. That virtuosity has been the hallmark of Mr. Herman's bands since 1944 but it seemed significant that all the arrangements, all the tunes that were memorable enough to be recalled on this anniversary, were from the period before 1950.

SILVER AND GOLD From the bar of the Barclay Hotel's restaurant the other evening, the face of the woman pianist in the corner somehow matched her playing. The features were pleasant, the smile as becoming as her short silver hair. And so was Joan Bishop's keyboard style, harmoniously daring from show tunes to old ballads and classical numbers. The harmony, around 8 o'clock, was a fringe supplement to dominant conversation by table diners in this attractive room. You can hear the music better later.

Suddenly Miss Bishop dropped in a surprise: the melody of the beautiful "Morgan," a lied by Richard Strauss. The poignant strain came between the themes of "La Strada" and "Dr. Zhivago," which led to a frothy melody of Viennese waltzes. Then two songs by Irving Berlin. Then "O Mio Babbino Caro" from Puccini's "Gianni Schicchi." The smallest bar in the spacious Gold Room (best entered off 49th Street east of Lexington Avenue, otherwise a long trek through the hotel lobby) is a comfortable enough listen-



Joan Bishop

ing post for the music, with a marble surface and wide elbow rest (but no stool backs).

Miss Bishop turns out to be a surprise herself. The pianist was one of the original Quiz Kids, the radio prodigies of some 30 years ago. She plays at the Barclay on Monday through Friday, from 7 P.M. to midnight.

WHO COULD FORGET? "Remembering Casals," an audio-visual show of photographs, slides, films, videotapes and recordings, is currently at the International Center of Photography, 1130 Fifth Avenue (at 94th Street), honoring the revered Spanish cellist who lived for nearly 100 years.

The continuous, daily program, held in the center's library-lecture room, is re-creating the life, career and influence of Pablo Casals, along with his performances, through Jan. 2 (no Mondays). The programs run from 11:30 A.M. to 5 P.M. Admission to the center is free. **MORE ON CANVAS** A batch of new Wyeth paintings has arrived in town,

by the 28-year-old nephew of the famed Andrew Wyeth, who signs most of his pictures as Andrew N. Some 40 works in watercolor and a combination of pencil, pen and ink evoke the rural landscapes and historical sites of Columbia County in upstate New York, where the young artist lives. His first local show is at the Cordy Gallery, 324 East 73d Street (between First and Second Avenues), until Dec. 18. Visiting hours are 1 to 7 P.M., Tuesday through Saturday.

SOHO HARVEST Dory Previn, now in town to promote her new autobiog-



Dory Previn

raphy, will perform her introspective ballads, wistful to bitter-sweet, tonight only at 8:30 and 10:30 o'clock downtown at the Ballroom (473-9367), which has a \$4 minimum-charge for this program, with the regular cover tab of \$5. Tomorrow, continuing the cabaret-restaurant's extended Tuesday-through-Sunday concerts by composers, Harold Rome begins his club debut, singing from his scores for "Pins and Needles," "Call Me Mister," "Wish You Were Here," "Fanny," the stage version of "Gone With the Wind" and other shows.

As a visual bonus (also for sale), Mr. Rome's paintings will adorn the walls of the Ballroom. He performs Tuesday, Wednesday, Thursday and Sunday at 8:30 and 10:30 P.M. Cover is \$5 with a \$3 minimum on weeknights, and \$4 on Friday and Saturday.

VILLAGE SHANGRI-LA The original "Lost Horizon" (1937), starring Ronald Colman, leads off a free series of screen classics today at 6:30 P.M. at the New York Public Library's Jefferson Market branch, Avenue of the Americas at Ninth Street. Seating is limited; come early. Coming up: "The Best Years of Our Lives" and "From Here to Eternity."

For today's Entertainment Events listing, see page C-20. For Sports Today, see page B-6. **HOWARD THOMPSON**

Where to Dine
THANKSGIVING WEEK-END

My Dear,
Come to the **CATTLEMAN** for Thanksgiving. I promise you a deliciously delightful experience. Here's just a sample.
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For details, see "My Fair Lady" in the Theater Directory
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Look for
The Living Section
on
Wednesday
next week in
The New York Times

Books of The Times

By CHRISTOPHER LEHMANN-HAUFF

THE FACE OF BATTLE. By John Keegan. 354 pages. Illustrated. Viking. \$10.95.

JOHAN KEEGAN is a senior lecturer in war studies at England's Royal Military Academy at Sandhurst. John Keegan, like most Europeans under the age of 45, has never been in a battle. So John Keegan has turned to military history to discover and convey to his students what being in a battle is really like. And, in so doing, he has discovered an interesting point. Most traditional military historians don't tell very much about what being in a battle is really like. They tell who won. They puff up the winner or rationalize why the loser lost. They offer the perspective of the generals and staff officers. But they don't individualize the experience of the average man in the line. And so, Mr. Keegan concludes in "The Face of Battle," what is needed is a new approach to military history—an "inquisitorial" one (to parallel the distinction between the French and English judicial systems); or one that seeks to inquire what exactly happened instead of pronouncing verdicts on the final outcome.

At least this seems an interesting point when Mr. Keegan applies it to Agincourt. We tend to think in precisely those "who-won?" terms of the traditionalist when we contemplate the battle that took place between the English and French on a ploughed field in northeastern France on Oct. 25, 1415. The triumph of Henry V's nomadic forces over the superior numbers commanded by Charles d'Albret. The victory of archers over a heavily armed feudal array. "We few, we happy few, we band of brothers." And all that.

Details Are Revealing

So the details of the battle that Mr. Keegan brings to light are a revelation. To learn that the field was muddy from rain that had fallen during the night; that many of the English had diarrhea but could not leave the field to relieve themselves while they waited for the French cavalry to charge; that the barricading stakes had to be resharpened once they were driven into the ground because—of course—they would have had to be pounded at their points; and that a crucial factor in the French loss was the "ripple effect" created by the retreating cavalry passing through the advancing men-at-arms (an effect Mr. Keegan observed himself in a newsreel of a runaway police horse charging into a crowd during a London Vietnam demonstration)—all this not only puts a reader into the picture with a vengeance, but makes for exceedingly dramatic reading as well.

Edifying too is Mr. Keegan's reconstruction of the Battle of Waterloo, although here his inquisitorial approach is not so dramatic, because the battle was too complex to be understood from any single point of view. (Of course this is exactly one of the points about the evolution of warfare that the author is trying to develop.) But some-

thing goes seriously wrong with his approach when he gets to the third and last of his reconstructions—the first battle of the Somme.

Most of what Mr. Keegan tells us about the trench warfare fought between the English and Germans on July 1, 1916, seems very familiar—the horror of going "over the top"; the terrible casualty rate among those who charged across "no-man's land"; the nature of the wounds inflicted by artillery bursts and machine-gun fire; the stupidity and waste of it all; and yet the bravery with which the English went to their deaths. We have read about it—not in official military histories perhaps, but in a multitude of diaries, memoirs, letters, biographies, novels, and poems. We have seen it in films and heard about it from eyewitnesses. Indeed what we long for is exactly what Mr. Keegan is trying to avoid: some sort of overview, a key to how this battle tied in with all the others fought along the Western front, anything, in short, to relieve the sense of futility that trench warfare makes us feel.

A Matter of Timing

What then has gone wrong with Mr. Keegan's apparently interesting thesis? It seems obvious: He has simply erred in applying to 20th-century warfare a critique valid only for battles that took place in the more distant past. But Mr. Keegan is far too clever to fall into such a simple trap. In fact, he has almost anticipated this objection by making clear in a masterly "History of Military History" preceding his reconstructions, that only recently, with the arrival on the scene of the American military historian S. L. A. Marshall, have accounts of battles begun to approach the breadth and authenticity that Mr. Keegan is demanding.

Moreover, after completing his reconstructions of Agincourt, Waterloo, and the Somme—each of which was larger in geographical scope than its predecessor, and all of which took place within about 100 miles of one another—he draws any number of salient conclusions about the development of warfare, among them that battles may now have grown obsolete because regardless of future technological developments the strain of warfare on the human psyche has already reached its limits.

Well, it may be that military historians have not yet learned to convey what battle is like, and it may be that in advancing the art Mr. Keegan has written a complex and sophisticated book. All the same, although I, like Mr. Keegan, have never been exposed to battle, something had already told me as much as he does about what modern warfare is like. Perhaps the military historians need to catch up, and no doubt "The Face of Battle" will assist them in doing so. But then again — to paraphrase Clemenceau — perhaps military history is much too serious a matter to be entrusted to the military historians.

Music: Choros Woodwind Quintet in Debut

The Choros Woodwind Quintet, which first joined forces at Juilliard in 1974, made its New York debut Saturday afternoon in Carnegie Recital Hall. The group chose a pleasantly offbeat program that included music by Danzi (Quintet, Op. 56, No. 2), Andrew Thomas (Two Studies), Janacek ("Mladi" Suite), Bentzon ("Racconto" No. 5) and Milhaud ("La Cheminee du Roi Rene").

Although far from easy to play, none of these pieces are overtly virtuosic, and the Choros Quintet performed them all in a friendly, relaxed manner. The group sustains a wonderfully mellow, homogeneous, intonationally sweet ensemble blend without refining away any of the spicy dynamic contrasts that lend a fresh musical spontaneity to their interpretations.

Technically, Janacek's tricky "Mladi" ("Youth") poses many subtle problems in rhythmic coordination, all of them neatly solved in this infectious reading, while the five musicians savored the harmonic piquancy and clever coloristic effects of the Milhaud suite with relish.

The members of the quintet are Leonard Lopatin, flute; Diane Lesser, oboe; David S. S. ens. clarinet; and Janice Dewolfe, and Kim Laskowski, horns, Dennis Smylie, bass clarinet, added his instrumental expertise to a first-rate performance of the Janacek composition.

PETER G. DAVIS

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Stanley Siegel's AM/New York 9 A.M. Monday-Friday

Tomorrow: Percy Sutton. Wednesday: Chinese Acrobats of Taiwan.

TV: Three for Tonight

By JOHN J. O'CONNOR

Something nice for the children before 9 P.M., something terrifying for the adults after 9 P.M. — despite a recent court setback for the "family hour," the programming pattern seems to be holding rather firm.

Tonight at 7, public television's "Once Upon a Classic," which has just ended a nifty series on "The Prince and the Pauper," begins a six-part dramatization of Johanna Spyri's "Heidi." At 8:30, CBS has a half-hour devoted to Camille Saint-Saëns's "Carnival of the Animals," done in animation and live performance with Michael Tilson Thomas conducting. And at 9, NBC's Monday Night Movie is "The Savage Bees," wherein the population of New Orleans begins to be eaten alive by a particularly nasty strain of African bees emigrating from Brazil.

The "Heidi" series, another import from the British Broadcasting Corporation, is predictably done to a charming turn. The on-location settings are stunning. If those steep green hills aren't the Swiss Alps, they will do as a very convincing substitute. Tonight, the orphan Heidi is dumped by her aunt on the doorstep of her grandfather. The aunt is off to Frankfurt for service with a wealthy family. The grandfather has become a misanthropic recluse since the accidental death of his son Tobias, who was Heidi's father.

The old man is crotchety but is quickly won over by the cheeky high spirits of Heidi, who is played by 10-year-old Emma Blake, the kind of youngster whose unaffected naturalness raises suspicions that certain child actors are really shrewd dwarfs. Miss Blake is a delightful combination of innocence and sauciness. And, as usual in British productions, the supporting cast is incredibly good. The neighboring boy Peter is played by

Nicholas Lyndhurst, who was both the prince and the pauper in the Twain story. And Peter's blind grandmother is beautifully performed by the late Dame Flora Robson, in what must have been one of her final roles.

CBS's "Carnival of the Animals" was produced, directed and written by Chuck Jones. That is, the context for the Saint-Saëns composition was written by Mr. Jones. The lyrics, which are the best element by far, were written by Ogden Nash. With Warner Bros. Television in the producing act, this version takes the form of a Looney Tunes cartoon. The duo pianists are Bugs Bunny and Daffy Duck, with voices supplied by Mel Blanc.

There are a number of cute moments and the animation illustrating the music sequences — the parade of lions, roosters, hens, kangaroos, among others — is pleasantly effective. But the mixture of animation and live action remains awkward.

In NBC's "The Savage Bees," it is Mardi Gras time in New Orleans. A Brazilian ship is found floating free on the Mississippi, her 10 crew members nowhere in sight. The local sheriff, played by Ben Johnson, finds his dog dead in a field. Officials look confused and worried. A little black girl skips off to choir practice. Given the title, connoisseurs of the disaster genre will easily guess the fate of that poor child. That is just one of the problems with a project such as "The Savage Bees."

Nearly half of the two-hour presentation is spent tracking down and verifying what the audience already knows: There are some savage bees in town. The whole is then topped with a pointless moral: "Maybe it takes this sort of thing to get people thinking about other people." Meanwhile, the television film crews have what they really want: A few scenes of horrible deaths and near disasters. One sequence of a farmer being drowned by the attacking bees is memorable in its peculiar way.

TONIGHT'S GUEST VALERIE HARPER



The Muppet Show

"EVEN THE MOST SOPHISTICATED GROWN-UPS (AND CHILDREN) WILL LOVE IT"

CUE MAGAZINE, NEW YORK

7:30PM CHANNEL 4N

True or false: the Muslims advocate the violent overthrow of the government.



True or false: Muslims are anti-Semitic. True or false: Muslims teach that whites are eyed devils. Tom Snyder examines the truth about the Muslims in a 10-part series starting tonight: TOPIC A.

NewsCenter4 5-7pm

How did they ever fall in love?



All the questions you never had the nerve to ask about mixed marriages are answered this week by couples like the Alabama mayor and his wife above, and comedians Stiller and Meara on — Not For Women Only

4N 9am Monday-Friday

TONIGHT'S EIGHT O'CLOCK MOVIE

James Michener's Powerful Adventure!
William Grace Holden Kelly
Bridges at Toko-Ri



9 PM WORLD PREMIERE! "THE SAVAGE BEES"

A terrifying mind-boggler of a movie — and it really could happen! Millions of African Bees whose sting is fatal invade a New Orleans Mardi Gras! Starring Oscar-winner Ben Johnson and Michael Parks.

4N

NFL MONDAY NIGHT FOOTBALL
BALTIMORE COLTS vs MIAMI DOLPHINS
Con the great Miami defense stop Ben Jones, Lydell Mitchell and the wide open Baltimore offense?
9:00PM

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AN EMMY AWARD-WINNING SPECIAL
The Peanuts gang's all coming to Charlie Brown's Thanksgiving, but he'll be gone! So it's up to Snoopy to keep the day from turning into a real turkey. Created and written by Charles M. Schulz.

8:00PM

A CHARLIE BROWN THANKSGIVING



BUGS AND DAFFY MAKE THEIR CONCERT DEBUT
Two of the world's looniest cartoon characters join in a lively evening of musical amusement, as they play one of the funniest musical pieces ever written. Conducted by Michael Tilson Thomas. Created and directed by Chuck Jones.

8:30PM

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Women Only

Television

Morning

Learn and Learn Sunrise Semester

Rock and Yoga Morning America: News, Georgia, Marian: Bern-

Little Rescals for Health (R) News

Banana Splits Hall/Lehrer Re-

Kangaroo: Pe-guest Sunny

Connecticut ope Flitop and Environment

Franklin Show na Gorilla All Sing

The Truth Women Only: rary Bunch

Cartoon Fred-stuners

eanne Parr: Ann quest

Family Addams Family

Ice Is Right and Son (R) Griffith

Mr. and Mrs. (1971), Desi Chris Morris

Dina Merrill your own risk

about You to Cover I

ood Squares Lucy

an's Island 2 Days: Mickey Gil-

Salerno Kammen, "INFINITY FACTORY: series

of Fortune "Dodge City"

oyl Flynn, Olivia Boyl, Alan Hale, bot, The Warner

Spad on a wort

Talk: "Brest Betty Kollin" Day/ord Shop

THE CASE RAVUDA

ARTU FILM



Michael Tilson Thomas teams with Bugs Bunny in "Carnival of the Animals," Ch. 2 at 8:30 P.M.

7:00 P.M. Once Upon a Classic (13)

7:30 P.M. The Muppet Show (2)

8:00 P.M. Peanuts Special (2)

8:00 P.M. "The Bridges at Toko-Ri" (11)

9:00 P.M. In Performance at Wolf Trap (13)

9:30 P.M. All's Fair (2)

10:00 P.M. The Real World (13)

11:00 P.M. "The Queen of Spades" (13)

11:15 (13) Bread and Butterflies

11:30 (2) Love of Life

(4) Stumpers

(4) Giddy Days (R)

(11) 700 Club: Roger Wiles, Catlie Taylor, Chico Holl-

(13) Ripples

11:45 (13) Self Incorporated

11:55 (2) CBS News: Douglas Ed-

wards

12:00 (2) The Young and the rest-

less

(4) 50 Grand Slam

(7) Don Ho Show

(9) News

(13) Writers of Our Time

(31) The Electric Company

12:30 (2) Search for Tomorrow

(4) The Gong Show

(7) All My Children

(9) Phil Donahue Show: Natalie Wood, Robert Wag-

ner, guests

(11) News

(13) The Electric Company

(31) Villi Alegre

12:55 (4) NBC News: Edwin New-

man

1:00 (2) Tattletales

(4) Somerset

(5) Midday: Sarah Caldwell, director of the Opera Com-

pany of Boston, guest

(7) Ryan's Hope

(11) New York, New York

(13) Safe and Sound

(21) Sesame Street

(31) Search for Science

1:30 (2) As the World Turns

(4) Days of Our Lives

(7) Family Feud

(9) Celebrity Revue: Carolis

Good Western, sturdy Chandler

(11) Banana Splits

(13) Villa Alegre

(31) Public Policy Forum

4:30 (5) Flintstones

(7) MOVIE: "The Anderson Tapes" (1971). Sean Connery, Dyan Cannon, Martin Balsam, Alan King. Still another million-dollar heist. Well-done, not as well as some, but okay entertainment.

(11) Mighty Mouse

(13) Sesame Street (R)

5:00 (2) Mike Douglas Show: Sherry Greene, co-host. Natalie Wood, guest

(4) News: Two Hours

(11) Jackson Five and Friends

(31) Consumer Survival Kit

5:30 (5) Partridge Family

(11) Batman

(13) Mister Rogers (R)

(31) The Electric Company

Evening

6:00 (2, 4, 7) News

(5) The Brady Bunch

(9) Voyage to the Bottom of the Sea

(11) Star Trek

(13) The Electric Company (R)

(21, 50) Zoom

(25) Mister Rogers

(31) INFINITY FACTORY: Children's series

(40) Uncle Floyd

6:30 (5) Love Lucy

(13) Zoom (R)

(21) El Espanol Con Gusto

(25) Electric Company

(31) Black Perspective on the News (R)

(47) Sacrificio de Mujer

(50) Contemporary Society

(60) Peyton Place

7:00 (2) News: Walter Cronkite

(4) News: John Chancellor, David Brinkley

(5) Andy Griffith

(7) News: Harry Reasoner, Barbara Walters

(9) Bowling for Dollars

(11) The Odd Couple

(13) ONCE UPON A CLASSIC: "Field" (Part 1). Six-part adaptation of Johann Spurr's tale of a Swiss orphan. With Emma Blake (See Review)

(21) Antiques

(25) Zoom

(31) On the Job

(41) Barata De Primavera

(50) MacNeil/Lehrer Report

(60) The Cold Front

7:30 (2) THE MUPPET SHOW: Valerie Harper, guest

(4) IN SEARCH OF: "Amelia Earhart"

(5) THE OTHER BROADWAYS: Music-variety special with singer Dionne Warwick and comedian Frank Corrain

(7) Hollywood Squares

(8) Liar's Club

(11) Dick Van Dyke Show

(13) MACNEIL/LEHRER REPORT: News-analysis

(21) Long Island Newsmagazine

(25) Hablame en Espanol

(31) News of New York

(47) Echando Pa' Lante

(50) New Jersey News

(60) Wall Street Perspective

8:00 (2) A CHARLIE BROWN THANKSGIVING: Animated special with the "Peanuts" characters (R)

(4) Little House on the Prairie (Conclusion of a two-part episode)

(7) The Captain and Tennant: Raymond Burr, Lorenza Swit, Pat Morita, guests

(9) Steve Allen's Laughback

(11) MOVIE: "The Bridges at Toko-Ri" (1945). Fredric March, William Holden, Mickey Rooney, Grace Kelly. Excellent drama of Navy pilots. Korean War

(13) The Adams Chronicles (R)

(21) Black Perspective on the News (R)

(25) Washington Week in Review

(31) Geizung On

(41) Cine International

(47) El Show de Iria Chacon

(50) That's It in Sports

Radio

12:00-1 A.M. WQXR: Artists in Concert. Judith Kurz, host. (Live)

7:35-7:40 A.M. WQXR: Culture Today.

7:40-7:45 WQXR: Business Picture Today.

8:30-8:35 WQXR: Clive Barnes.

8:30-9:15 WQXR: Joey Adams, Bob Thomas, and Ariane Bauer-berry, author.

10:15-11 WQR-AM: Arlene Francis. Siobhan McKenna. Irish actress.

10:30-11 WKCR: United Nations Coverage. (Live)

11:15-12 Noon WQR-AM: Patricia McCann. Thanksgiving recipes.

Noon-12:30 WEDV: Ruth Jacobs. Arny Suson Miller, author.

12:15-1 WQR-AM: Jack O'Brian. Enid Nemy. Reporter for The New York Times.

2:15-4 WQR-AM: Sherry Henry. "New York News-A Woman of Public Opinion." "Monoply of Astronauts."

5-6:30 WNYC-FM: All Things Considered. Conference on Product and Programs—The Child As Consumer.

7-7:5 WQR-AM: Mystery Theater. "Meeting by Chance."

7:30-8:30 WNYU: Sunset Semester.

8-8:55 WQXR: Front Page of Tomorrow's New York Times.

9-9:30 WFUV: Bernard Gabriel, Lee Graham, radio broadcaster.

9:30-10 WNYC-FM: Reader's Almanac. Guest, William Packard, poet.

10-11 WNYC-FM: Inside New York. Guest, Celeste Holm, actress. Corliss Schoonfeld, presi-

dent, Shubert Foundation; Martin E. Segal, chairman, New York City Cultural Commission.

10-10:30 WFUV: In Touch. Series for the blind and physically impaired.

11-11:30 Midnight WQXR: Casper Ciron. "The Smithsonian Institution's National Museum of Design and the new Cooper-Hewitt Museum."

7-8 WNCN-FM: Choral Dances from Gloriana; Young People's Guide to the Orchestra; Prelude and Fugue on a Theme of Vivaldi; Hymn to St. Cecilia; Prelude and Fugue, Britten.

8-9 WNYC-FM: Music of the Perpetual Past. Chaconne and Corset; Polish Renaissance Madrigals. Anna, instrumental Music, Piatarska.

8-8:30 WNYC-FM: Kinderrotenlieder. Symphony No. 4, Mahler.

9:06-11 WQXR: Boston Symphony Orchestra. Symphony No. 1, Mahler.

8:06-9 WQXR: Symphony Hall. Violin Concerto in D, Tchaikovsky. Daphnis and Chloe Suite No. 2, Ravel.

10-11 WNCN-FM: Opera Excerpts. Il Campanello, Donizetti.

11 to 8:55 WNYC-FM: Partita No. 1, Bach; El Sombrero de Tres Picos, Falla; Symphony No. 6, Schubert; Horn Concerto No. 2, Strauss.

(41) Lo Imperdonable

(47) Un Extrano en Nuestras Vidas

(50) New Jersey News

(60) The Eleventh Hour

10:30 (9) Meet the Mayors: John E. Czernikowski, Mayor of Sayreville, N.J.

(21) Long Island Newsmagazine (R)

(31) News of New York

(41) News

(50) Woman

11:00 (2, 4) News

(5) Mary Hartman, Mary Hartman

(9) FIRING LINE: William F. Buckley Jr., host. Diego Arna, Governor of Caracas, guest

(11) The Odd Couple

(13) MOVIE: "The Queen of Spades" (1945). Dame Edith Evans. There is nothing like a Dame. Grab this one

(21) Lillas, Yoga and You

(41) Hugo Leonel Vacaro

(60) Wall Street Perspective

11:30 (21) TV Movie: "Death Stalk" (1974). Vince Edwards, Anjanette Comer, Carol Annby. Escaped convicts attack two married couples on a raft trip (R)

(41) Tonight Show: David David Brenner, guest host. Chita Rivera, John Towner, guests

(51) Love, American Style

(61) The Homecomingers

12:00 (9) Movie: "Macabre" (1958). Christine White, William Prince, Jim Backus, Grim, but tepid thriller. Fair surprise at climax

(11) Burns and Allen Show

(41) Su Futuro Es El Presente

12:15 (7) Movie: "Fragment of Fear" (1971). David Hemmings, Gayle Hunnicutt. Crime writer sleuths spitter's death

12:30 (5) MOVIE: "She Done Him Wrong" (1933). Mae West, Cary Grant, Owen Moore, Noah Beery, Miss West's bowery. Marvelously atmospheric and tough but quite talky. Best scene: Mae and Rafaela O'Connell, to the finish

(11) The F.B.I.

12:35 (13) Captioned ABC News

1:00 (4) Tomorrow: Discussion of beauty pageants

1:30 (2) Movie: "Two-Faced Woman" (1941). Greta Garbo, Melvyn Douglas. Her last and least but Garbo is Garbo

(9) The Frank Sinatra Show

1:58 (5) Outer Limits

2:00 (4) MOVIE: "Meet Me in Las Vegas" (1956). Dan Dailey, Cyd Charisse, Agnes Moorehead, Lilli Darvas. Evrel with that little, surprisingly smooth, wistful, eye-filling, fine "Frankie and Johnny" parody finale. Cyn stunting

3:10 (2) With Jeane Parr (R)

3:40 (2) Movie: "Big Jim McLean" (1952). John Wayne, Nancy Olson. Duke takes on Hawaiian Communists.

Music

7:30-8:55 A.M. WNYC-FM: Fireworks Music. Handel; Chaconne, Bach; Flute Concerto; Graun; Danza Espagnola No. 5, Grandos; Ballet Suite No. 3, Shostakovich.

8-10 WNCN-FM: Harpsichord Concerto No. 1, Violin Concerto in D minor, Bach.

8:06-10 WQXR: Piano Personalities. Jean-Philippe Collard. Theme and Variations, Faure.

10:06-11 WQXR: The Listening Room. Robert Sherman, host. (Live) Guests: Seymour Lipkin, conductor; Long Island Symphony Brass Quintet.

Noon, WNYC-FM: Bassoon Concerto by F. Stamitz; Symphony No. 5, Mendelssohn.

Noon, 12:55 P.M. WNYC-FM, Overture to Ferrabras, Schubert; Symphony No. 4, Brahms.

1:06-2 P.M. WQXR: Adventures in Good Music. With Karl Haas, Benjamin Britten.

2-3:55 WNYC-FM. Trio for Piano, Violin and Cello. Smeana: Overture in D, Telemann; Cello Concerto, Boccherini; Symphony No. 100, Haydn.

2-5 P.M. WNCN-FM. Sextet No. 1, Brahms; Twelve Contradances, Beethoven; Violin Concerto in D minor, Khachaturian; Lieder, Schubert; Piano Sonata in D, Schubert; Concerto in B flat for Four Violins, Vivaldi.

2:06-3 WQXR: Music in Review. With George Jellinek. Three Pieces, Bruch; Intercourse, Chopin; Song of Desires, Brahms.

2:06-5 WQXR: Montague, Duncan Pirnie. Fantasia and Fugue in C minor, Bach-Elgar; Fantasy on a Hymn by Justin Morgan. Canning; The Rock, Bachmannoff; Recitative and Aria from Linda Chamounis; Robert, Robert, toi que j'aime, from Robert le Diable, Meyerbeer; Final Scene from The Ballad of Baby Doe, Moore.

7-8 WNYC-FM: The David Randolph Concert. Ich hatte viel Bekummernis, Bach; Klein Geistliche Concerte. Schutz; Jephte, Carissimi; O Lucidissima Dies, Buxtehude; Open Wide the Gates, Buxtehude.

7-8 WNCN-FM. Choral Dances from Gloriana; Young People's Guide to the Orchestra; Prelude and Fugue on a Theme of Vivaldi; Hymn to St. Cecilia; Prelude and Fugue, Britten.

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11 to 8:55 WNYC-FM: Partita No. 1, Bach; El Sombrero de Tres Picos, Falla; Symphony No. 6, Schubert; Horn Concerto No. 2, Strauss.

Radio

12:00-1 A.M. WQXR: Artists in Concert. Judith Kurz, host. (Live)

7:35-7:40 A.M. WQXR: Culture Today.

7:40-7:45 WQXR: Business Picture Today.

8:30-8:35 WQXR: Clive Barnes.

8:30-9:15 WQXR: Joey Adams, Bob Thomas, and Ariane Bauer-berry, author.

10:15-11 WQR-AM: Arlene Francis. Siobhan McKenna. Irish actress.

10:30-11 WKCR: United Nations Coverage. (Live)

11:15-12 Noon WQR-AM: Patricia McCann. Thanksgiving recipes.

Noon-12:30 WEDV: Ruth Jacobs. Arny Suson Miller, author.

12:15-1 WQR-AM: Jack O'Brian. Enid Nemy. Reporter for The New York Times.

2:15-4 WQR-AM: Sherry Henry. "New York News-A Woman of Public Opinion." "Monoply of Astronauts."

5-6:30 WNYC-FM: All Things Considered. Conference on Product and Programs—The Child As Consumer.

7-7:5 WQR-AM: Mystery Theater. "Meeting by Chance."

7:30-8:30 WNYU: Sunset Semester.

8-8:55 WQXR: Front Page of Tomorrow's New York Times.

9-9:30 WFUV: Bernard Gabriel, Lee Graham, radio broadcaster.

9:30-10 WNYC-FM: Reader's Almanac. Guest, William Packard, poet.

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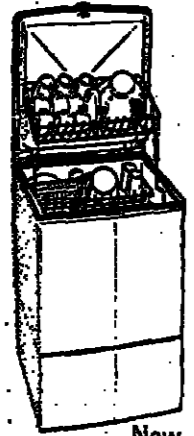
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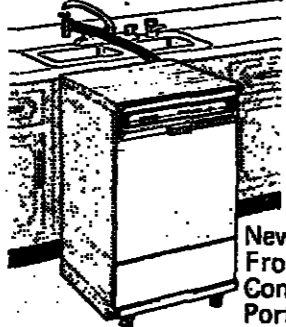
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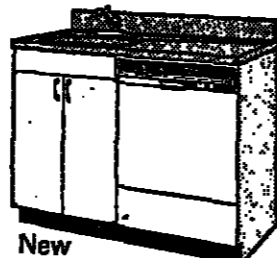


New Top Loading Portable KDW-7

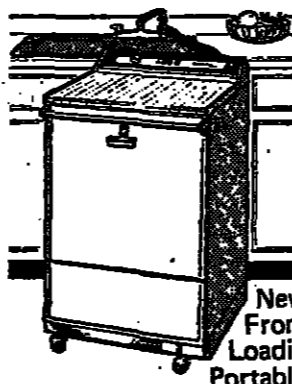
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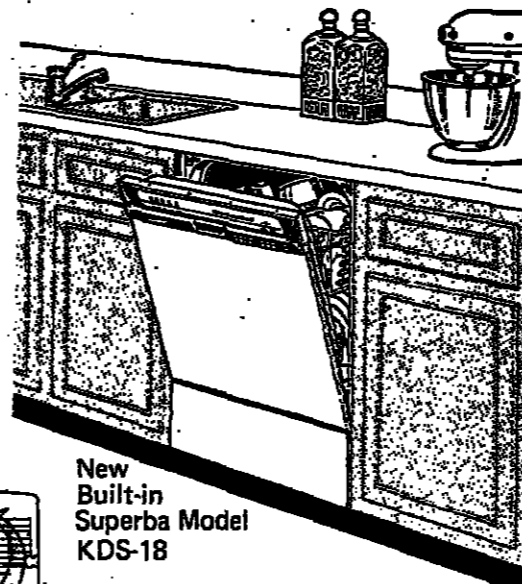
New Front-Loading Convertible Portable KDS-58



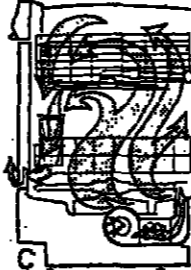
New Dishwasher-Sink Combination KDC-38



New Front Loading Portable KDR-67B



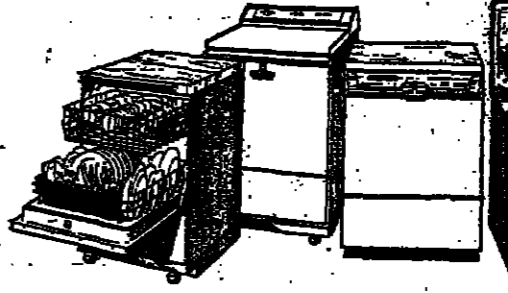
New Built-in Superba Model KDS-18



A—Stainless Steel Filter and Soft Waste Disposer ends need to hand rinse
B—3 wash levels let you load as you like; gets sparkling clean always
C—Flo-thru System dries quickly, evenly, saves energy

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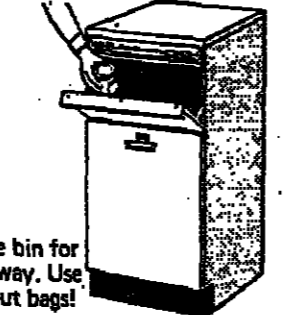
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مکان العمل

Hertz Is Renting O. J. Simpson And They Both Stand to Gain

By RONA CHERRY

Last spring, 500 businessmen were attending a three-day convention of Hertz Corporation in Miami, and when they heard that yet another actor was about to address them, a man filled the air. Then the house lights dimmed, a spotlight beamed and J. Simpson, the premier running back of the Buffalo Bills and star of 12.6 million Hertz advertising cam-

ing as they get more involved in the workings of the company.

Hertz officials believe their affiliation with Mr. Simpson has proved successful because he exemplifies the concepts of speed, reliability and efficiency, which happen to be the qualities the company wants to project about itself.

"In this business, a car-renter's awareness of you as a company can provide a marketing edge," said a Hertz spokesman. "The perception of O.J. as being with your company makes your message about speed and reliability more believable."

Watching the 29-year-old Mr. Simpson at practice the other day in the sub-freezing cold of upstate New York made the Hertz decision seem shrewd. With the practiced ease of a football superstar, he raced across the snow-sprinkled field at Rich Stadium in Buffalo, easily dashing around a wall of his fellow teammates. Later, showered and casually dressed in a T shirt and blue jeans, Mr. Simpson said he had originally wondered why Hertz had approached him.

"Superstar in Rent-a-Car"

"They had a slogan—the Superstar in Rent-a-Car—and I was the current reigning superstar as far as the competition was concerned," said Mr. Simpson, who draws down "between \$100,000 and \$250,000" a year for his Hertz work.

"I'm always on the road, I rent Hertz cars and I guess they wanted someone who transcended the kind of sport he was in," he added.

While a quantitative assessment of any advertising program is difficult to make, Hertz—which continually monitors consumer attitudes toward the company—says that since Mr. Simpson started the campaign there has been a 36 percent increase in the number of people who rate Hertz as "best" among car-rental companies.

In addition, the company asserts that it has posted market-share gains at the nation's 100 largest airports. However, this assertion is disputed by its arch-rival, the Avis Rent a Car System, which says that it, not Hertz, has made market gains. A leading Wall Street

Continued on Page D4



O. J. Simpson zips through television commercials for Hertz in a three-piece business suit. In entirely different attire he picks up mileage for the Buffalo Bills.

Dealers Feel Court Ruling Won't Upset Bond Market

They Say It May Depress State-Related Issues but Not Others

By JOHN H. ALLAN

If the predictions of bond dealers are accurate, the Court of Appeals decision that the Moratorium Act of New York State is unconstitutional will have no disastrous impact on the municipal bond market.

New York State-related bonds very likely will decline, perhaps sharply, in reaction to the uncertainty created by the court's action Friday. The rest of the tax-exempt bond market will probably not be affected, although high-grade non-New York bonds may rise in price as some investors seek to avoid whatever turmoil is caused by the court's ruling.

Over the longer run, the Court of Appeals decision was viewed as a significant benefit to the bond market generally and to New York State-related securities in particular. "Long-term, this is clearly bullish for credits outside New York City—the rate itself, its agencies, authorities and local issuers," said George C. McNamee, president of the First Albany Corporation, a securities firm that watches this sector of the tax-exempt bond market closely.

Market 'Virtually Nonexistent'

The market for New York bonds late Friday afternoon was "virtually nonexistent," S. E. Canaday Jr. of John Muehlen & Company, reported. "Bids were pulled and dealers were neither offering bonds nor bidding on them. I would think things will still be pretty confused on Monday."

The rest of the municipal bond market, if it has any reaction, "might do a little better," Mr. Canaday said. "The decision reinstated everyone's faith in general obligation credits."

At 4:15 P.M. last Friday, the Court of Appeals, New York State's highest court, dramatically reversed two lower-court decisions and declared unconstitutional a year-old state law permitting a moratorium on the payment of more than \$1 billion of New York City's short-term notes. The court had waited until late afternoon on a Friday to release its decision in order to minimize the impact on the securities markets.

M.A.C. Bonds Marked Down Sharply

Even so, Municipal Assistance Corporation bonds were marked down sharply between 4:30 P.M. and 5:15 P.M. The new M.A.C. 10 1/2 percent bonds, for example, were quoted at 101-bid before dealers knew of the court's decision; the bonds traded later as low as 95 1/2.

Following this drop, however, several municipal bond dealers predicted the 10 1/2 percent M.A.C. bonds—yielding 10.83 percent to maturity in 1983—had already reacted as much as they were going to and would rebound today. Whether this view is accurate or not will be known soon after bonds begin trading this morning.

The bonds of New York State and the state agencies may begin trading this morning "down a couple of points," the head of one major bond firm's municipal securities department predicted over the weekend as he tried to assess the likely impact of the court's decision.

Money Is Outpacing British Supply Goal

LONDON, Monday, Nov. 22 (Reuters) Britain's domestic money supply, a key factor in the nation's battle with inflation, is still rising higher than the target set by the Labor Government, the Bank of England disclosed today.

Tight money control is believed to be one of the factors on which inspectors from the International Monetary Fund are insisting as a condition for the \$3.8 billion loan being sought by Britain.

Despite heavy restrictions on credit, the amount of money in circulation jumped by 1 1/2 percent in the month to mid-October.

The Government's aim has been to hold money supply growth to 12 percent in the financial year that began last April. But with half the year gone, money in circulation has already increased by 8 3/4 percent, the bank said.



Sears Roebuck in Hicksville, L.I., is preparing for Christmas.

Stores Expect Record Volume For Christmas

But Some Doubts Linger From Early in Year

By ISADORE BARMASH

Although store sales have wavered in recent months, retailers across the country expect record Christmas business. They believe the results of the 29-day holiday shopping season will top the inflation rate sufficiently to sustain the quarter's normal high profits.

Most predict that the season's sales will exceed last year's level by 5 to 8 percent, thus running slightly under the gain a year ago. Inflation alone is expected to yield a 3 to 4 percent increase in sales over 1975. New stores—those less than a year old—could provide 2 to 3 percent more, and heavy seasonal promotion might deliver 1 to 2 percent.

Best Selling Days Ahead

But there are doubts. There have been several bad months in consumer buying this year, sandwiched between good months. Retail sales in 1976 began strongly, wavered in the spring, sagged in the summer and early fall before strengthening in October. And, most significantly, November's sales pace is not uniformly running as strongly as October's.

But the year's best selling days, including several that produce double and triple normal volume, lie in the 29-day shopping period beginning Friday, when the Christmas season starts.

David C. Farrell, president of the May Department Stores Company, one of the country's largest department store chains, said in Cleveland: "I am cautiously optimistic about the Christmas retail season. The customer is in a better frame of mind and is back in the marketplace buying. Business is moving at a better clip than 60 and 90 days ago."

However, the head of another large department store chain, who asked not to be identified, said in New York: "November will be rough. It is not running

Continued on Page D4

Arthur Young Wins a Court Fight Against Charges in Geotek Case

By FREDERICK ANDREWS

A Federal judge has given Arthur Young & Company, one of the nation's largest accounting firms, a clear-cut victory in its 3 1/2-year defense of its audit work against Federal charges of fraud involving Geotek Resources Fund Inc., a speculative oil and gas drilling venture.

William S. Kanaga, Arthur Young's managing partner, hailed the decision by District Judge William T. Sweigert in San Francisco as a "complete vindication" in the costly legal struggle that has become a near-crusade for the accounting firm. The Geotek case is the first of numerous civil enforcement actions by the Securities and Exchange Commission against major accounting firms to be fought through trial to a decision on the merits, rather than settled out of court.

Though Judge Sweigert had already said in court last April that he intended to rule for Arthur Young, the accounting firm was elated by the judge's failure in 102 pages of written findings and conclusions, to find any fault at all with its audit work on Geotek.

In formally denying an injunction the S.E.C. sought against Arthur Young, Judge Sweigert said he saw "not a scintilla" of evidence suggesting conscious misstatements or fraudulent purpose by the accountants. Nor did he find sufficient evidence on any of more than 20 detailed allegations even to demonstrate mere negligence.

More broadly, Judge Sweigert's decision also called into question the injunctive action itself—an often-used S.E.C. enforcement tool that takes the form of a lawsuit to bar a defendant from future violations of Federal securities law. Judge Sweigert said he would not have granted

the injunction even if the S.E.C. had successfully proved fraud by Arthur Young. The evidence did not show that the accounting firm would likely break the law in the future unless restrained, the judge decided.

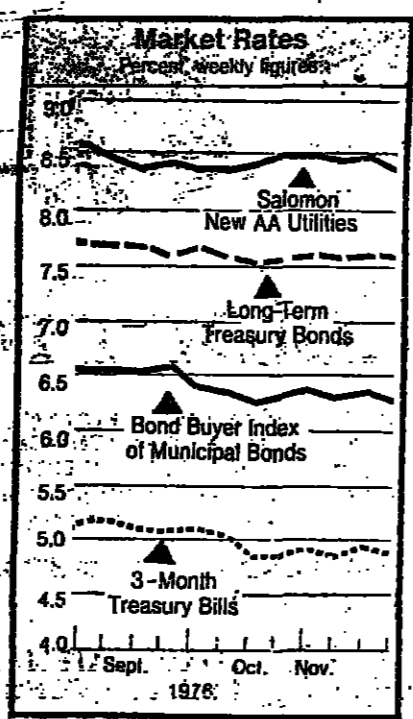
Geotek has been the focus of one of the decade's most intensive enforcement efforts by the S.E.C. The oil drilling venture involved a series of partnership syndications that raised \$30 million from 1,600 investors, mainly well-off individuals seeking tax shelter. Arthur Young audited the partnerships' statements of receipts and disbursements from 1966 to 1971.

In 1973, the accounting firm was among numerous defendants named in an S.E.C. anti-fraud complaint. The agency charged mainly that Geotek's organizer, a California promoter named Jack Burke, had fraudulently siphoned off money by concealing his interest in four companies doing business with the drilling partnerships. According to the S.E.C., the Arthur Young auditors knew of or should have detected Mr. Burke's dealings.

Mr. Burke later pleaded guilty to making false statements to the S.E.C. and served 15 months in prison.

Stung by charges and unfavorable publicity, Arthur Young accused the S.E.C. of bringing the injunctive action in an improper attempt to impose its accounting views on the profession and force Arthur Young to accede to undeserved penalties by settling out of court. The firm said that though it might prudently have accepted "a rap on the knuckles," it considered the S.E.C. action so "grossly unfair" that it chose instead to make "a maximum commitment to a legal battle."

Continued on Page D4



The New York Times/Nov. 22, 1976

likely. In addition, he also indicated that the push toward lower unemployment would not be as rapid and as potentially inflationary as Wall Street had feared.

On Tuesday the Organization of Petroleum Exporting Countries were reported thinking about a postponement of the Dec. 15 meeting that had been called to consider a price increase for oil. That report increased hope that an inflationary price increase for energy might be less likely. That view, too, helped the bond market, for investors constantly worry about the purchasing power of the money with which they expect to get paid.

It was on Friday, however, that the credit markets got their biggest adrenalin

Continued on Page D2

Commodities For the Holiday: Frozen Turkey Futures

By H. J. MAIDENBERG

The Chicago Mercantile Exchange, the world's second largest commodity market, will salute the Thanksgiving holiday by reintroducing trading in frozen turkey futures this Wednesday after a hiatus of 15 years.

Basically, the new turkey contract consists of 36,000 pounds of frozen ready-to-eat young birds without any basting solution added. These coatings are frequently added by processors to make the cooked turkeys attractive.

According to exchange officials, trading will be in units of 2.5 one-hundredths of a cent a pound, with daily price fluctuation limits set at 15 cents a pound above or below the preceding day's close. Each limit move would thus represent \$540 a contract.

Further, there will be five delivery months each year—January, March, May, August and October—to provide producers, processors and others in the trade with adequate seasonal hedging opportunities the Mercantile Exchange's officers noted.

Frozen turkey traders will also have a more marketable mix of weights in each contract. Not less than 35 percent of each lot will consist of 18 to 20-pound birds; no more than 25 percent will consist of 16 to 18 pounders; or 35 percent of 20 to 22 pounds; and no

more than 5 percent will be 22 to 24 pound turkeys.

"The old turkey contract never attracted much interest because the frozen birds required further processing," one broker in Chicago said last week. "Actually, the old contract consisted mainly of canners or low-grade birds. The new contract calls for dressed birds and is clearly more consumer-oriented."

News of the new turkey futures contract was welcomed by Len Waltz of the National Turkey Federation, of Reston, Va., who said in a telephone interview the other day:

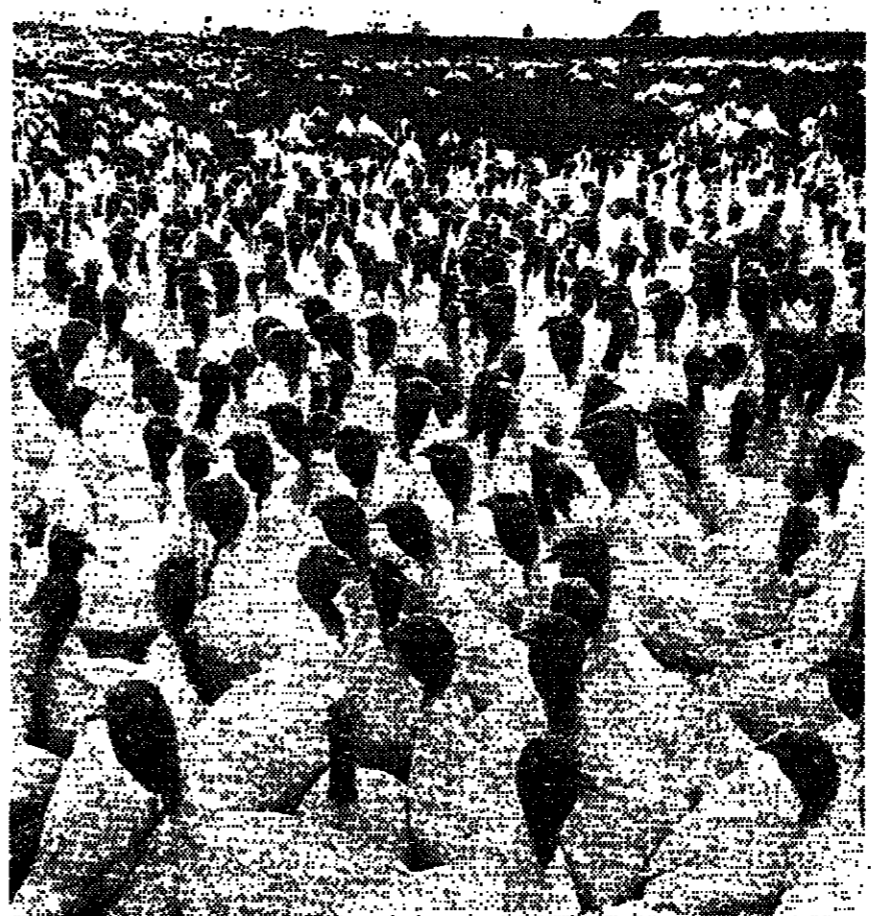
"Turkey growers have had a rough year, with most of them losing 10 to 13 cents a pound, because of stiff competition from broilers and other chickens as well as beef.

"Retailers have been featuring beef and broilers until a few weeks ago because supplies of both were plentiful."

At the same time, turkey growers faced high processed feed costs, which represent two-thirds of their expenditures, Mr. Waltz said.

"As a result, 12-pound turkey hens are now wholesaling at 47 cents a pound, compared with 60 cents a year ago, and 16 to 20-pound toms at 47

Continued on Page D3



A scene on an Indiana turkey ranch. Frozen turkey contracts will soon be added to other commodities and traded in Chicago.

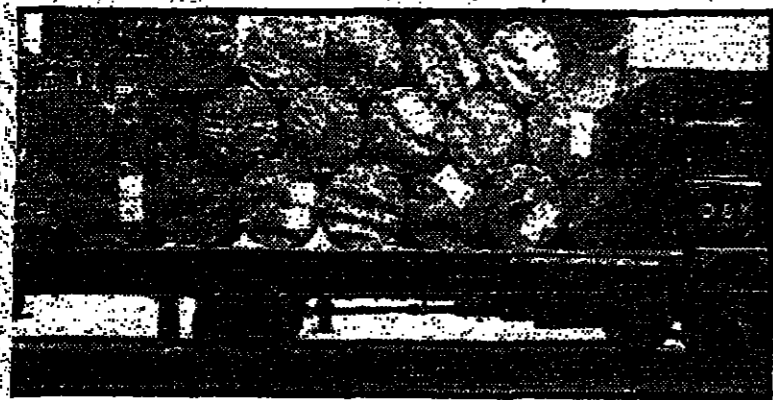
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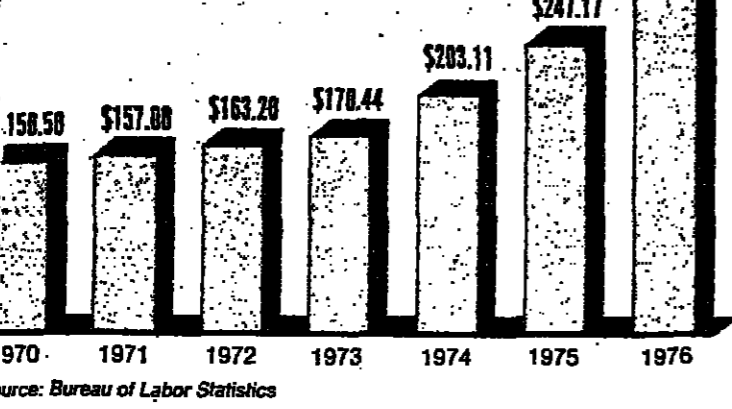
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% Growth in '77



The Soaring Price of Newsprint

1 dollars per short ton, early average, 1976 to date)



Source: Bureau of Labor Statistics
The New York Times/Nov. 22, 1976

Newsprint Prices Are Mounting Although Demand Grows Weaker

By ELIZABETH M. FOWLER

Many industries rising prices usually continued good demand for their products.

The newsprint industry apparently is an exception. Its prices are rising while demand is weakening. Analysts of a leading brokerage firm, who could not be identified, said that the latest round of newsprint price rises has been described as resulting from a "push" situation based mainly on labor costs.

In this month, for example, Canad Bathurst Ltd., of Montreal, announced a \$20-a-ton increase to \$305. Other producers have announced increases. Ten years ago the average price was \$136 a ton.

Millan Bloedel Ltd., another Canadian producer, announced that most of its paper and linerboard operations in Canada and the United States would shut down for several weeks in December. The company attributed a drop in quarterly earnings from the second quarter to wage costs and a slowing of print shipments to the United States. It explained that customers on the west coast of the border were working on strikes.

Commodities: Traders Set For Turkeys

Continued From Page D1

...against 57 cents last year," he said.

...all, the nation will enjoy a crop of 138 million turkeys this year, up 11 percent from 1975. Last year, Americans consumed roughly 2.2 pounds of Federally inspected meat, which worked out to 8.7 for every man, woman and child.

...of the turkey production is centered in Minnesota, California, Carolina, Missouri and Texas, in that order.

...far as the National Turkey Federation is concerned, the future is exceptionally bright despite the year's cost problems. This year, it is introducing a lot of new products," Mr. Walls said. These include turkey franks, turkey ribs and other meat combinations. Perhaps most important—turkey taped like hams.

...se turkey hams have a maximum of 5 percent fat and a minimum of 18 percent protein."

atoes Being Traded Broader Contract

...her old commodity has again taken new form on the New York Exchange—potatoes—following the massive default on 1,000 contracts on that market last May.

...last Monday, the New York Exchange has been trading a much broader potato contract for delivery in November of 1977. Meantime, contracts for March, April and May 1977 will be traded until they expire.

...presence of two May 1977 deals has caused confusion among some brokers, but they contend that it is necessary for the orderliness of the old contract. The new contract is traded only for positions, however.

...ence, the new potato contract permits delivery of any Maine except cobbiers and warbas, are the terms for odd-shaped potatoes used mainly for processing. Only Katahdins, Katahdinva, Kennebec and superior were deliverable against con-

...over, the new contracts now on delivery by truck, instead of rail, to many points other than the River railroad yard in New York.

...wise, the size of the contract (pounds) and all former limits on conditions (a 1-cent move in the price) remain.

...te the confusion among some traders in the potato pit, Merc was orderly and the volume for this post-harvest

Another factor reducing demand results from efforts by newspapers to cut costs. Newspapers have changed their makeup, increasing the size of columns but reducing the size of the papers. Moreover, in some areas newspapers have lost readership, causing a reduction in output and thus in use of newsprint.

Another factor adds confusion to the outlook. Companies with newsprint mills in the United States are faring better than those north of the border. Labor costs in the United States, which used to be higher than Canadian wages in the 1960's now are lower. In recent years Canadian mills have suffered debilitating labor strikes, which have raised costs.

Near-Capacity Operation in U.S.

For the first nine months of this year, United States mills operated at an average of 93.5 percent of capacity, according to the American Paper Institute. In the same period Canadian mills averaged 86 percent. Currently United States mills continue to operate near capacity, while those in Canada are down to 84 percent, and, according to some observers, may drop lower next year.

United States mills turned out 3,481,000 short tons in 1974. Last year they produced 3,613,000 tons, and 2,762,000 in the first nine months of this year. For Canadian mills, production in 1974 totaled 9,548,000 tons and dropped to 7,679,000 in 1975, a year marked by strikes. For the first nine months of this year, output totaled 6,559,000 tons.

In an average year, United States imports of Canadian newsprint run about double domestic production. In the first nine months of 1976 imports totaled only 4,562,000 tons, significantly less than double the production of 2,762,000 tons in the United States.

Nevertheless, some new investment money has been attracted.

Weyerhaeuser to Build Mill

For example, the Weyerhaeuser Company announced some months ago that it would enter the newsprint business with a Japanese partner as a logical diversification to its multibillion-dollar operations in the wood products industry. It will build a plant in the state of Washington.

Charles Carpenter, general manager of the new newsprint division, explained recently that a newsprint mill these days "has to be big, to be economic and so we have to look for another market for the product. We expect to sell half in Japan."

Like other observers of the industry, he notes the current "relatively soft market" for newsprint at a time when prices are moving up. Costs move up with inflation, he explained.

East Coast Canadian mills have high operating costs because of the small (and older) newsprint machines in use, he said. "They generally turn out 50,000 tons or less a year. New machinery such as we will use will produce three to four times that amount."

Prices generally are set so that the high-cost producers can operate at least at breakeven point.

A new trend in the industry is the use of thermomechanical equipment to produce newsprint by use of high heat, eliminating the need for some chemicals in the process. In the United States this system now accounts for about 300,000 tons, or about 10 percent of the yearly output.

Newsprint producers are struggling to keep control of costs with larger equipment and such new processes. They also hope to offset decline in usage by newspapers by selling to other markets. For example, some magazines are using newsprint to save money. Newsprint also is being used widely in flyers of supermarkets and by other retail outlets and as mail inserts.

Supplementary Over-Counter Listings

Week ended Nov. 19, 1976

The following is a supplementary weekly list of mutual funds prepared by the National Association of Securities Dealers. The range shown reflects prices at which securities could have been sold (bid) or bought (asked) last Friday.

Fund	Price	Fund	Price
Am. Gen. Inv.	19.22	Karman	3.13
Am. Fund for Sec.	24.22	Lord Abbot	9.20
BL Income Fund	11.30	Lincoln Nat'l	N.A.
Cap. Exch. Fund	30.31	Mass. Fed. Inv.	15.31
Church	5.72	Maverick	—
Cons. Ed.	44.49	Optm. Inv.	17.20
Comp. & F.	31.49	Mass. Fund	12.25
Dairy	1.50	Mass. Trust	12.25
Depository Bond	22.52	Salco	9.24
Investment	11.54	Income Fund	9.24
Diversification	25.38	S.P. United	1.00
Doll. F.	1.29	Scudder Dev. Fund	44.29
Each Pk.	41.21	Second Fid. Fund	22.29
Equity Fund	29.24	Sec. Bond F.	9.25
Fid. St.	29.92	Sanford Trust	10.29
Fid. Inv.	22.12	Sun Growth	8.28
Harvard Fd.	22.27	USA Int. Fund	11.29
Justin Gr. Fd.	11.03	N.A.—Not Available	—

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QUARTERLY DIVIDEND
A cash distribution of 15¢ per share (a total of approximately \$5,000,000) was voted by the Board of Directors to be paid December 13, 1976 to Kennecott shareholders of record at the close of business on December 1, 1976.
F. D. Garman, Secretary

KENNECOTT COPPER CORPORATION
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November 22, 1976

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Nuclear Project No. 2 Revenue Bonds, Series 1976A

Rating: Moody's Aaa; Standard & Poor's AAA

Dated December 1, 1976
Redeemable in accordance with the provisions set forth in the Official Statement.

Due July 1, as shown below

Principal and semiannual interest (January 1 and July 1, first coupon July 1, 1977) payable at Manufacturers Hanover Trust Company, New York, New York, at American National Bank & Trust Company or Continental Illinois National Bank and Trust Company of Chicago, Chicago, Illinois or at the Peoples National Bank of Washington, Seattle, Washington. Coupon bonds in the denomination of \$5,000 each, registrable as to principal only and exchangeable for fully registered bonds in the denomination of \$5,000 or integral multiples thereof.

The 1976A Bonds and the interest thereon are payable solely from the revenues derived by the Supply System through the ownership and operation by it of the Project, including all payments to be made to the Supply System pursuant to the Net Billing Agreements, and Bond proceeds.

The United States of America, Department of the Interior, acting by and through the Bonneville Power Administrator ("Bonneville"), has purchased the total capability of the Project from 94 of its statutory preference customers (the "Participants") who, in turn, have purchased such capability from the Supply System, all under the Net Billing Agreements. Bonneville is obligated to pay the Participants, and the Participants are obligated to pay the Supply System, in the manner and from the sources described in the Official Statement, the total annual costs of the Project, including debt service on the Bonds, whether or not the Project is completed, operable or operating and notwithstanding the suspension, reduction or curtailment of the Project output.

Amount	Due	Rate	Yield	Amount	Due	Rate	Yield	Amount	Due	Rate	Price or Yield
\$2,585,000	1982	5.50%	4.00%	\$3,580,000	1989	5.50%	5.00%	\$ 4,945,000	1995	5.60%	100%
2,700,000	1983	5.50	4.20	3,770,000	1990	5.50	5.10	5,230,000	1996	5.60	5.65
2,820,000	1984	5.50	4.40	3,970,000	1991	5.50	5.25	5,525,000	1997	5.70	100
2,950,000	1985	5.50	4.50	4,190,000	1992	5.50	5.40	5,855,000	1998	5.75	100
3,095,000	1986	5.50	4.60	4,425,000	1993	5.50	100	6,200,000	1999	5.75	5.80
3,245,000	1987	5.50	4.70	4,680,000	1994	5.50	5.55	6,590,000	2000	5.75	5.85
3,400,000	1988	5.50	4.85					14,440,000	2001-02	5.875	100

\$44,815,000 6.00% Term Bonds due 2007 Price 100%
\$60,990,000 6.00% Term Bonds due 2012 Price 99½%
(accrued interest to be added)

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THE NORTHERN TRUST COMPANY
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November 22, 1976

The Labor Scene

A Wide Discrepancy on Job Totals

By A. H. RASKIN

strayed or stolen: 1.3 million two sets of employment figures based on identical samples in all 50 states and calculated rules laid down by the Federal of Labor Statistics, have been so far apart in recent months differences now accounts for Connecticut or of Louisiana.

Separately arises out of estimates prepared by each state and B.L.S. in Washington from data submitted by the state being gulf between the state estimates raises disconcerting questions about the reliability of information on which President Jimmy Carter will have to base his economic policies.

Some data now govern the allocation of Federal grants for public service jobs and other assistance to states and cities. The spread in the figures published by the B.L.S. on the of wage and salary workers in the last year.

September 1975 the Bureau estimated the national job total at 77.6 million, 500,000 below the figure of the 50 separate state reports. In the following month, the national estimate moved in the opposite direction, above the state total.

December the difference had to 500,000 and by April to a full with the national figure always high side. By September of this year the B.L.S. national estimate was up to 79.8 million, of 2.2 million jobs from the figure of a year earlier. The as shown by the state figures on the national estimate is predicted only one-sixth that big. That the sum of the 50 state estimates 300 below the national figure.

issuing its figures, the B.L.S. that the state and Federal figures are likely to "differ slightly"

for a variety of technical reasons. However, no one in Washington from Julius Shiskin, the Commissioner of Labor Statistics, down is disposed to brush aside deviations of the current dimensions as slight.

John Tucker, chief of the B.L.S. division of industry employment statistics, explained that the bureau has been making an upward adjustment in the state figures to "correct for a known bias that is especially pronounced in the early stages of a cyclical business recovery."

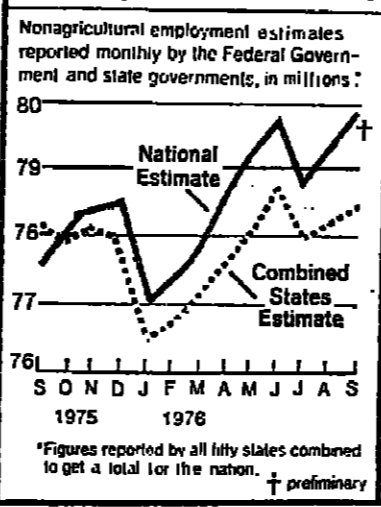
That bias, according to Mr. Tucker, results from the failure of the state reports to reflect with sufficient promptness the formation of new businesses, both small and large, as the economy lifts out of recession. He said the exclusion of such corporate births from the state-by-state reports had caused them to show only half the strength of the 1975-76 recovery in terms of new jobs.

Asked why the B.L.S. felt its adjusted estimates were more valid than the sum of the 50 state reports, Mr. Tucker declared that they squared not only with experience in past recessions but also with the job trend shown in unemployment insurance applications and in the Census Bureau survey of 47,000 households on which the B.L.S. bases its independent monthly report on national unemployment.

A less acquiescent view of the trustworthiness of both sets of figures was taken by the analyst who first called the spread between the two statistical series to public attention. Nicholas Kisburg, an adjunct assistant professor at Fordham University and legislative director of New York Teamsters Joint Council 16, said the disparity made him wonder whether any of the figures were worthy of belief.

"Here are statistics which the Governors of the various states will be using to heat Jimmy Carter over the head for billions of dollars of Government economic aid," the union analyst

Disparity of Labor Statistics



declared. "All the figures are derived from the same source; yet, because of an adjustment that may or may not be right, the two series come out with a difference in September that could all by itself account for one-fifth of the country's jobless. The states should not be permitted to publish figures which the B.L.S. itself says are so far wrong."

The Federal agency is already taking steps to reconcile the two series by calling on the states to revise their benchmarks and methodology in line with the Federal adjustment. Mr. Tucker predicted that the present "serious understatement" in the state-by-state job estimates would be wiped out by February or March of next year.

Charles A. Pearce, director of research for the New York State Labor Department, said preliminary studies here indicated a need for changes to make both the state and Federal figures more accurate. He acknowledged that the state job totals tended to be understated in the rising phase of a business cycle and to be overstated in the declining phase.

However, other states may choose to fight in the courts rather than accept any forced change in present computing standards. That is because the flow of Federal money may depend in important degree on how high or low each state's job total is by comparison with prerecession levels.

Big Board's Short Interest Increases in Month

Short interest on the New York Stock Exchange in the month ended Nov. 15 rose 1,555,544 shares to 24,777,197 shares, the Big Board reported over the weekend. This was the highest since last May 15 when the short interest was 24,837,458 shares. The short interest is now equal to one-tenth of 1 percent of the total shares listed on the exchange.

On the American Stock Exchange, the short interest increased 529,478 shares in the month ended Nov. 15 to 2,670,115 shares. Short positions of 5,000 shares or more existed in 79 of the 1,300-plus issues traded on the Amex.

Short interest in a listed stock occurs when a trader believes the stock's price will drop, borrows some of the stock from his broker and sells it, with the idea of replacing the stock later by buying it at a lower price—thus making a profit. A short position can also develop because of arbitrage activities by dealers.

Some market watchers use the short-interest figures as an indicator of future price action. A short position eventually has to be settled by a stock purchase, so it can provide buying support.

The following figures show some of the major short positions (and changes during the month) for companies listed on the New York Stock Exchange.

Company	Short Interest	Change
ABBOTT LABORATORIES	11,157,764	10,574
ALCOA INC.	30,982	37,454
AMER. BROADCASTING COS.	15,295	18,000
AMER. CAN. CO.	34,600	36,400
AMER. OVERSEAS BANCORP.	28,400	29,400
AMER. PACIFIC CO.	118,231	124,472
AMER. TEL. & TEL. CO.	18,502	19,500
AMER. TRADING CO.	38,500	39,500
AMER. UNIV. CO.	11,372	12,372
AMER. WIRE & TELE. CO.	102,019	103,019
AMER. ZEPHYRUS CO.	3,185	3,185
AMER. ZEPHYRUS CO.	10,823	10,823
AMER. ZEPHYRUS CO.	23,429	23,429
AMER. ZEPHYRUS CO.	44,444	44,444
AMER. ZEPHYRUS CO.	5,226	5,226
AMER. ZEPHYRUS CO.	102,526	102,526
AMER. ZEPHYRUS CO.	67,599	67,599
AMER. ZEPHYRUS CO.	28,400	28,400
AMER. ZEPHYRUS CO.	40,200	40,200
AMER. ZEPHYRUS CO.	171,377	171,377
AMER. ZEPHYRUS CO.	100,633	100,633
AMER. ZEPHYRUS CO.	500	500
AMER. ZEPHYRUS CO.	41,979	41,979
AMER. ZEPHYRUS CO.	68,900	68,900
AMER. ZEPHYRUS CO.	292,635	292,635
AMER. ZEPHYRUS CO.	19,247	19,247
AMER. ZEPHYRUS CO.	18,400	18,400
AMER. ZEPHYRUS CO.	24,776	24,776
AMER. ZEPHYRUS CO.	19,776	19,776
AMER. ZEPHYRUS CO.	14,588	14,588
AMER. ZEPHYRUS CO.	33,770	33,770
AMER. ZEPHYRUS CO.	12,825	12,825
AMER. ZEPHYRUS CO.	31,171	31,171
AMER. ZEPHYRUS CO.	15,000	15,000
AMER. ZEPHYRUS CO.	18,761	18,761
AMER. ZEPHYRUS CO.	82,470	82,470
AMER. ZEPHYRUS CO.	69,400	69,400
AMER. ZEPHYRUS CO.	15,975	15,975
AMER. ZEPHYRUS CO.	76,263	76,263
AMER. ZEPHYRUS CO.	29,200	29,200
AMER. ZEPHYRUS CO.	15,200	15,200
AMER. ZEPHYRUS CO.	24,400	24,400
AMER. ZEPHYRUS CO.	20,657	20,657
AMER. ZEPHYRUS CO.	70,800	70,800
AMER. ZEPHYRUS CO.	32,247	32,247
AMER. ZEPHYRUS CO.	25,713	25,713
AMER. ZEPHYRUS CO.	74,777	74,777
AMER. ZEPHYRUS CO.	21,243	21,243
AMER. ZEPHYRUS CO.	27,822	27,822
AMER. ZEPHYRUS CO.	49,755	49,755
AMER. ZEPHYRUS CO.	44,410	44,410
AMER. ZEPHYRUS CO.	92,018	92,018
AMER. ZEPHYRUS CO.	28,500	28,500
AMER. ZEPHYRUS CO.	114,797	114,797
AMER. ZEPHYRUS CO.	28,700	28,700
AMER. ZEPHYRUS CO.	84,610	84,610
AMER. ZEPHYRUS CO.	36,400	36,400
AMER. ZEPHYRUS CO.	42,300	42,300
AMER. ZEPHYRUS CO.	92,384	92,384
AMER. ZEPHYRUS CO.	38,200	38,200
AMER. ZEPHYRUS CO.	69,899	69,899
AMER. ZEPHYRUS CO.	16,600	16,600
AMER. ZEPHYRUS CO.	90,208	90,208
AMER. ZEPHYRUS CO.	70,200	70,200
AMER. ZEPHYRUS CO.	14,800	14,800
AMER. ZEPHYRUS CO.	16,000	16,000
AMER. ZEPHYRUS CO.	20,800	20,800
AMER. ZEPHYRUS CO.	27,700	27,700
AMER. ZEPHYRUS CO.	5,000	5,000
AMER. ZEPHYRUS CO.	508,152	508,152
AMER. ZEPHYRUS CO.	577,404	577,404
AMER. ZEPHYRUS CO.	40,370	40,370
AMER. ZEPHYRUS CO.	48,100	48,100
AMER. ZEPHYRUS CO.	140,200	140,200
AMER. ZEPHYRUS CO.	119,970	119,970
AMER. ZEPHYRUS CO.	39,431	39,431
AMER. ZEPHYRUS CO.	51,700	51,700
AMER. ZEPHYRUS CO.	13,300	13,300
AMER. ZEPHYRUS CO.	139,810	139,810
AMER. ZEPHYRUS CO.	89,839	89,839
AMER. ZEPHYRUS CO.	18,627	18,627
AMER. ZEPHYRUS CO.	123,022	123,022
AMER. ZEPHYRUS CO.	21,158	21,158
AMER. ZEPHYRUS CO.	29,964	29,964
AMER. ZEPHYRUS CO.	40,794	40,794
AMER. ZEPHYRUS CO.	72,600	72,600
AMER. ZEPHYRUS CO.	5,676	5,676
AMER. ZEPHYRUS CO.	88,448	88,448
AMER. ZEPHYRUS CO.	15,865	15,865
AMER. ZEPHYRUS CO.	87,631	87,631
AMER. ZEPHYRUS CO.	20,700	20,700
AMER. ZEPHYRUS CO.	49,370	49,370
AMER. ZEPHYRUS CO.	19,725	19,725
AMER. ZEPHYRUS CO.	161,833	161,833
AMER. ZEPHYRUS CO.	33,106	33,106
AMER. ZEPHYRUS CO.	127,766	127,766
AMER. ZEPHYRUS CO.	249,200	249,200
AMER. ZEPHYRUS CO.	52,825	52,825
AMER. ZEPHYRUS CO.	47,971	47,971
AMER. ZEPHYRUS CO.	34,917	34,917
AMER. ZEPHYRUS CO.	17,700	17,700
AMER. ZEPHYRUS CO.	84,410	84,410
AMER. ZEPHYRUS CO.	4,600	4,600
AMER. ZEPHYRUS CO.	102,526	102,526
AMER. ZEPHYRUS CO.	55,522	55,522
AMER. ZEPHYRUS CO.	13,042	13,042
AMER. ZEPHYRUS CO.	20,316	20,316
AMER. ZEPHYRUS CO.	40,192	40,192
AMER. ZEPHYRUS CO.	15,200	15,200
AMER. ZEPHYRUS CO.	14,300	14,300
AMER. ZEPHYRUS CO.	29,500	29,500
AMER. ZEPHYRUS CO.	15,424	15,424
AMER. ZEPHYRUS CO.	24,017	24,017
AMER. ZEPHYRUS CO.	93,000	93,000
AMER. ZEPHYRUS CO.	205,387	205,387
AMER. ZEPHYRUS CO.	20,311	20,311
AMER. ZEPHYRUS CO.	42,614	42,614
AMER. ZEPHYRUS CO.	19,118	19,118
AMER. ZEPHYRUS CO.	76,400	76,400
AMER. ZEPHYRUS CO.	31,171	31,171
AMER. ZEPHYRUS CO.	15,000	15,000
AMER. ZEPHYRUS CO.	18,761	18,761
AMER. ZEPHYRUS CO.	82,470	82,470
AMER. ZEPHYRUS CO.	69,400	69,400
AMER. ZEPHYRUS CO.	15,975	15,975
AMER. ZEPHYRUS CO.	76,263	76,263
AMER. ZEPHYRUS CO.	29,200	29,200
AMER. ZEPHYRUS CO.	15,200	15,200
AMER. ZEPHYRUS CO.	24,400	24,400
AMER. ZEPHYRUS CO.	20,657	20,657
AMER. ZEPHYRUS CO.	70,800	70,800
AMER. ZEPHYRUS CO.	32,247	32,247
AMER. ZEPHYRUS CO.	25,713	25,713
AMER. ZEPHYRUS CO.	74,777	74,777
AMER. ZEPHYRUS CO.	21,243	21,243
AMER. ZEPHYRUS CO.	27,822	27,822
AMER. ZEPHYRUS CO.	49,755	49,755
AMER. ZEPHYRUS CO.	44,410	44,410
AMER. ZEPHYRUS CO.	92,018	92,018
AMER. ZEPHYRUS CO.	28,500	28,500
AMER. ZEPHYRUS CO.	40,200	40,200
AMER. ZEPHYRUS CO.	171,377	171,377
AMER. ZEPHYRUS CO.	100,633	100,633
AMER. ZEPHYRUS CO.	500	500
AMER. ZEPHYRUS CO.	41,979	41,979
AMER. ZEPHYRUS CO.	68,900	68,900
AMER. ZEPHYRUS CO.	292,635	292,635
AMER. ZEPHYRUS CO.	19,247	19,247
AMER. ZEPHYRUS CO.	18,400	18,400
AMER. ZEPHYRUS CO.	24,776	24,776
AMER. ZEPHYRUS CO.	19,776	19,776
AMER. ZEPHYRUS CO.	14,588	14,588
AMER. ZEPHYRUS CO.	33,770	33,770
AMER. ZEPHYRUS CO.	12,825	12,825
AMER. ZEPHYRUS CO.	31,171	31,171
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AMER. ZEPHYRUS CO.	29,200	29,200
AMER. ZEPHYRUS CO.		



TIME this year has received more awards for editorial excellence than any other magazine.

Advertising Ovaltine Hits the Comeback Trail

By PHILIP H. DOUGHERTY
Back in 1948 Nestlé introduced its Quik milk additive in the United States, where Ovaltine was the dominant product. Top Ovaltine management in Switzerland immediately tagged it as a loser. But today Quik has a 64 percent share of the \$110 million market. More recently, after Ovaltine was acquired by Sandoz, another Swiss company, its American leadership felt that the 72-year-old product's growth had reached a plateau and that the time had come to put the company's promotion effort behind its snack products.

Ovaltine went without advertising for five years, and the company lost money for three. Things are now looking up, however. Carl K. Glickman, the engineer who joined the Ovaltine Products Company from General Foods six years ago, will be quick to explain.

Soon after coming aboard, the president—he now serves as his own marketing director—decided that Ovaltine was the company's key product—a product with a fine image and a product that was still the beneficiary of years of broadcast sponsorship of such memorable hit series as "Little Orphan Annie" and "Captain Midnight." Can you imagine how many former card-carrying members of Radio Orphan Annie's Secret Squadron are out there just waiting the call to rise again? The trouble is that they're the mothers and daddies now, while 60 percent of potential Ovaltine drinkers are in the up-to-12 group.

"Our link to the franchise," said Mr. Glickman, "was with the mother, now about 35. If we didn't do anything to recapture her we'd lose the brand."

Ovaltine, the only one in its class that is vitamin-fortified, was available in malt and chocolate flavors, but some folks thought it tasted bad. In the age of Spock, Mr. Glickman said, mothers didn't push anything on the kiddies, so many homes that had Ovaltine also stocked Quik for the young ones. If the kids don't like the taste, change the taste—that was the president's decision. But it didn't sit too well with the parent company in Switzerland.

New formulas followed. They were tested in homes and by consumer panels. The winner—with a new flavor and quicker-dissolving granules instead of powder—went into controlled markets in 1972 and did well. Then it went into a large test-market situation in about 30 percent of the country. Despite the 1974 recession, the product's increase in price and the general decline of its category, Ovaltine's pound sales increased, Mr. Glickman reports. Armed with that information, he was able to get the go-ahead from Sandoz for complete national distribution.

Ovaltine also got a revised label and is now distributing the product with still another label, one that is designed to get across the gooey-taste idea.

And good taste is most of the message that is being sent out by spot television, into which Ovaltine will put something in the neighborhood of \$2 million. Nutrition is also mentioned.

The commercials are intended for a dual audience—mothers and children. So the spots are not during kiddie programming or mommy programming but during shows that appeal to both (or at least are watched by both).

In another move, which he believes has strengthened the brand, Mr. Glickman introduced two versions of Ovaltine hot cocoa mix: regular and low-calorie. This sort of thing is known as a flanker product, and it was provided with "umbrella" advertising that



The old and new at Ovaltine

helped both products through synergistic interplay. (Dig that jargon.)

The advertising for all Ovaltine products—including PDQ Milk Flavoring, Poppycok, Fiddle Faddle, Screaming Yellow Zonkers and the John L. line of snacks—is handled by DKG Inc. Ovaltine has not turned its back on the snacks. They are being supported with print advertising. Skip Kurat, chairman of the agency, says they will get TV next year. Mr. Glickman did not immediately concur.

Coupon Fraud

The Federal Government has become aware of the enormity of the coupon misredemption problem and is actively going after some of those involved in it.

That information came from Paul F. Corcoran, Assistant Attorney for the Eastern District of New York, who was asked for information about the recent conviction for mail fraud of a Staten Island supermarket operator. Three co-defendants pleaded guilty.

The investigation started with information from Colgate-Palmolive whose coupon-clearing house in Louisville, Ky., spotted coupons that had been stolen in New Jersey some time before.

When the investigation developed was that there were also counterfeit newspaper cents-off coupons being mailed in for redemption, ripping off not only Colgate but also such other companies as Johnson & Johnson, Nestlé, General Foods and Howard Johnson. The four persons collected \$450,000 in a year and a half.

The Staten Island operator supplied the counterfeiters to the others, who redeemed them by using the names of the six stores they operated and four fictitious ones.

The irony is that, for each coupon, they got not only the face value but also 5 cents extra for their "trouble."

New Grey Account

Grey Advertising has been assigned Rise shaving cream and Pearl Drops tooth polish by the Carter division of Carter-Wallace, which at the same time is naming the Averett, Free & Fisher Advertising Agency for Nair depilatory. Hair today, gone tomorrow.

Delivering Magazines

The Alternate Distribution System of America, Farmingdale, L.I., has contracts with six national magazines to deliver their subscription copies in five Long Island Zip Code areas. It is using the plastic-bag-on-the-door-knob method. The magazines are the three newsweeklies, The Ladies' Home Journal, McCall's and Better Homes & Gardens.

People

Irma Mann has been elected vice president-marketing for the Sonesta International Hotels Corporation, Boston.

Six 'Gentlemen' Rob the Regency

Continued From Page A1

one robber kept guard behind the closed door with pistol in hand. When the robbers were leaving, the guard is reported to have said, "I've been a gentleman with you, and I don't want you to rush out after me."

The deposit boxes are on the rear right of the hotel registration desk, so that those entering the lobby were not aware that the cylinders of the locks were being punched out.

Those who had large amounts in their safe-deposit boxes could face high losses, because each box was insured for a maximum of only \$500, the police said.

The gaping holes of the boxes were plainly visible yesterday afternoon as newly arrived guests were turning over their valuables to clerks who were placing them in boxes that had not been tampered with. The hotel has about 120 such boxes, the police said.

Five of the six robbers were believed to have entered the lobby from the 16th floor of the hotel. Detectives said that the five had commandeered an elevator at gunpoint as they descended.

Rooms on the 16th floor were recorded in the hotel's registry as having been assigned. The police said that the robbers might have taken rooms at the hotel.

New York detectives and Federal agents spent most of the day questioning the victimized guests and showing them

photographs of suspects in other hotel robberies to see if they could identify the criminals.

According to the police, three of the bandits left by the front door on Park Avenue and escaped by taxicab. The other three departed by a rear exit and were driven away by a seventh accomplice in a parked car.

The largest of the previous hotel robberies took place Jan. 2, 1972, at the Pierre, when well-dressed gunmen handcuffed 19 employees and guests and looted 47 safe-deposit boxes of about \$2 million in cash and other valuables. Four men were eventually arrested for the crime.

In the Plaza Hotel robbery, five bandits—also described as courteous—rounded up a dozen persons in the lobby on July 21, 1972, and escaped with \$100,000 in salesmen's jewelry from safe-deposit boxes.

The Drake Hotel robbery of Dec. 25, 1971, resulted in the loss of about \$15,000. One reason that the police were not able to give an estimate on the amount stolen from the Regency was that some of the safe-deposit boxes rifled were those of guests who were away from the hotel yesterday.

The last time the Regency's safe boxes were looted was in August 1970 when three armed robbers broke into 17 of the boxes and also broke open a small safe.

Companies on Big Board Reverse Earnings Loss For the Third Quarter

By CLARE M. RECKERT
Member firms of the New York Stock Exchange made a substantial profit in the third quarter this year in contrast to their deficit in the corresponding quarter a year ago, according to the report released today.

Net earnings for the third quarter aggregated \$90.4 million after taxes. A year ago they incurred a loss of \$4.8 million after taxes. For the first nine months this year, net earnings rose to \$359.8 million from \$330.2 million in the similar period last year.

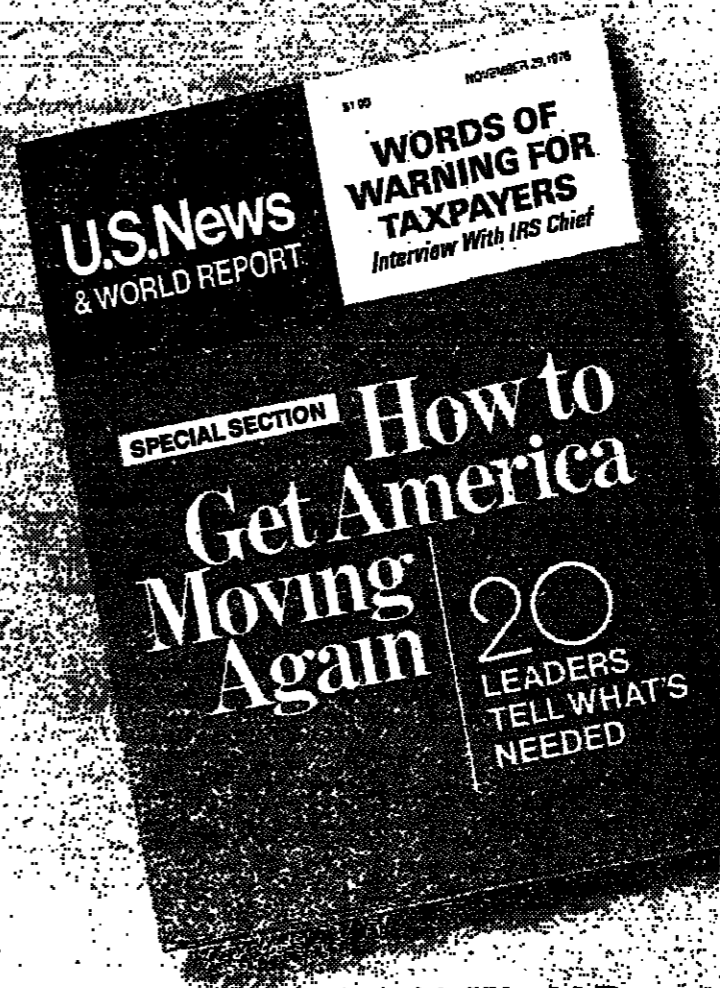
The Exchange noted that the figures were based on an assumed regular corporate tax rate of 48 percent on each firm reporting a profit.

Of the 357 firms that issued third quarter results, the Exchange said that 277 of them had net earnings while 110 suffered losses. For the nine-month period, 362 firms were profitable while 43 had losses of the 405 firms reporting.

The higher profits in the third quarter reflected the heavy volume of trading, particularly in September when transactions were some 6.5 million shares more than that month a year ago. In addition to the swelled trading volume, some of the increased earnings came from the performance of the brokers' principal transactions for their own accounts. Dealings in Federal, municipal, corporate and money market securities were contributing factors. Commission revenues were up also as a result of a sharp rise in listed stock options.

The Exchange noted that the three-month earnings figure represented a 9.5 percent annual return on the member firms' average net worth of \$3.8 billion during the quarter. For the nine months, the return was 13.8 percent on average net worth of \$3.7 billion.

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So far this year Newsweek has won 29 awards for editorial excellence.

(Which is good news for Newsweek's advertisers.)

The American Cancer Society has announced that the first winner of its Annual Media Award for the best magazine article on the subject is Newsweek—for its cover story of January 26, "What Causes Cancer?"

This honor, following closely the Nobel Prize for Economics given to Newsweek columnist Milton Friedman, brings to 29 the number of awards for journalistic excellence that Newsweek has received so far this year.*

Journalistic honors are one criterion by which readers can judge a magazine.

And, as recognition of the quality of editorial environment against which advertising is seen, they are an important consideration for advertisers, too.

Newsweek, the newsweekly most quoted each year—by the wire services, network news commentators, editorial page editors and syndicated columnists—is also, to our knowledge, the recipient of more awards for journalistic achievement, this year and over the past decade, than any of its competitors in the newsweekly field.

*Professor Friedman's Nobel award is, of course, not included in Newsweek's total.

Here's what Newsweek has won so far in 1976:

- National Affairs:** *Newspaper Guild Page One* award, first prize for national reporting to Thomas DeFrank and Bruce Van Voorst for "Shakeup."
- Society of Silurians** award for spot news reporting to Mel Elfin and the Washington bureau for "Shakeup."
- New York State Bar Association** certificate of merit to Jerrold Footlick for "Children and the Law."
- American Bar Association Gavel** awards certificate of merit to Jerrold Footlick for "Children and the Law."
- American Bar Association Gavel** awards certificate of merit to Lucy Howard for "The Purpose of Prisons."
- American Psychological Foundation National Media** award to Kenneth Woodward for "Who's Raising the Kids?"
- Foreign Affairs:** *Overseas Press Club* award for best magazine interpretation to Arnaud de Borchgrave for a series of interviews with Arab and Israeli leaders.
- General News Feature:** *Detroit Press Club Foundation* annual award for magazine writing to Jon Lowell for "The Paducah Express."
- Education:** *Education Writers Association* awards, first prize to Mimi Sheils for "Why Johnny Can't Write."
- Newspaper Guild Page One* award, honorable mention to Mimi Sheils for "Why Johnny Can't Write."

Sports: *National Headliners Club* award, first prize for consistently outstanding feature writing, columns, to Pete Axthelm.

Newspaper Guild Page One award, first prize to Pete Axthelm and Pete Bonventre for "The Ali Mystique" and "The Fight to Remember."

Business and Economics: *Overseas Press Club* award, best business news reporting from abroad citation to Allan Mayer for "All About New Oil Money."

Religion: *Religious Public Relations Council* merit award to Susan Cheever Cowley for "Women in the Pulpit."

Medicine: *American Cancer Society First Annual Media Award* to Matt Clark for "What Causes Cancer?"

Individual Merit: *New York Women in Communications Matrix* award to Lynn Young for outstanding achievement.

Photography and Design: *New York Press Photographers Association*, honorable mention to Tony Rollo for sports photography.

Newspaper Guild Page One award, first prize to Tony Rollo for news photography, black and white, for "Urban Nightmare."

Newspaper Guild Page One award, honorable mention to Tony Rollo for sports photography, black and white. *Newspaper Guild Sports One* award, honorable mention to Bernard Gottfyd for feature black and white photography of Nureyev.

Newspaper Guild Page One award, honorable mention to Bob Engle for Most Attractive Cover—Nov. 10.

Society of Publication Designers certificate of merit for "A World of Woes."

Society of Publication Designers certificate of merit for "New York's Last Gasp."

Society of Publication Designers certificate of merit for "A Right to Die."

Society of Publication Designers certificate of merit for "Ford and New York."

Society for Publication Designers certificate of merit for inside design for "Wildlife in Danger."

Society of Publication Designers certificate of merit for inside design for "The Story of Patty Hearst."

White House Press Photographers Association, third place to Wally McNamee for photo of Gerald Ford.

White House Press Photographers Association, honorable mention to Wally McNamee for photos of Gerald Ford.

Newsweek

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ORS QUERY VALUE YPASS SURGERY

Continued From Page A1
has raised serious questions as to the adequacy of health care plan controls over skyrocketing medical costs, the proper time and way to introduce medical innovations, the role of patients in creating a demand for medical services and the medical, social and economic costs of unnecessary surgery.

The total health care cost of coronary bypass surgery will soon exceed \$1 billion a year if the present rate of growth continues. Throughout the country, smaller hospitals are developing the extensive and expensive laboratory and surgical facilities and medical teams needed to do coronary bypass surgery. Then, to justify the expenditures, keep beds filled and maintain an appropriate level of skill, hospitals must do several hundred operations a year.

Surgeons using sophisticated new techniques to evaluate the health of their coronary circulation are recommending bypass surgery for patients with coronary symptoms who may not benefit from the operation, arguing that it turns out to be a waste.

Surveys, weighed down by the fear of the nation's leading killer heart disease, were described by some as premature. Those denied surgery by doctors with doubts that the will justify the risk have little to say. Finding surgeons who will perform the operation is difficult.

National Studies Have Begun
Fully designed national studies ordered by the Veterans Administration and the National Heart, Lung and Blood Institute are under way to evaluate the benefits and risks of bypass surgery. The results will not be available for at least three to seven years, by which time more than 100,000 persons are likely to undergo the operation.

Surgeons, although welcomed by some researchers attending the American Heart Association's annual scientific meeting here, were described by some as premature. Those denied surgery by doctors with doubts that the will justify the risk have little to say. Finding surgeons who will perform the operation is difficult.

Careful Examinations Made
Before surgery, the status of the patient's coronary blood vessels must be determined by injecting a dye and inserting a catheter in the vessels to determine if they are blocked and to what extent. About two patients in every 1,000 die as a result of the evaluation procedure.

Too Risky for Some Patients
Sometimes, in the year after surgery, the bypass graft closes and must be replaced in a second bypass operation. As a result of their early experience with bypass surgery, surgeons have identified a group of patients for whom the operation is too risky or unlikely to be successful. These include patients with congestive heart failure and those whose main artery is the left ventricle, already functioning poorly.

False Assumption Is Noted
Richard Ross, a cardiologist and professor at the Johns Hopkins University School of Medicine, said, "The immensity of the procedure is at least partly due to the false assumption that bypass surgery relieves pain so effectively, that it is prolonged." He pointed out that the meeting here, which was widely attended, was not a study of the risks of surgery.

Henry D. McIntosh of the Methodist Hospital in Houston said at a symposium on bypass surgery that he reserved his doubts for patients with congestive heart failure who respond to more conservative treatment. He said the evidence to date suggests that bypass surgery does not prove, that for two groups of patients—those whose left main coronary artery is severely obstructed and those whose main artery is blocked in three coronary arteries but with good pumping action in the heart—life may be prolonged by bypass surgery.

He said he does not believe that in 1976 surgery benefited the asymptomatic patient. Dr. McIntosh concluded, "The one major issue, however, all the doctors seem to agree—that bypass surgery is not curative, only palliative. The surgery that produced the clogging of bypassed arteries continues to produce both in that artery and in all the vessels feeding the heart, including the bypass graft."

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الشرق الأوسط

45 Hurt in Blast; Burn Hospitals' Capacity Exceeded

Continued From Page A1

"down, everyone ran off and left me," said Helen Musial, who spent 15 minutes clawing her way out of rubble.

"I was in the middle of the flames, I didn't know where to run," said Teddy Orzechowski, who suffered burns over 30 percent of his body.

Although some had been buried across the workroom and many had suffered extensive second- and third-degree burns, most of the injured were able to walk, and when they fled the building, their screams were heard two blocks away.

"It was something I don't want to see again," said Lieut. Harold Altman, who was drawn to the scene from the nearby Queensborough Correctional Facility, where he was on duty when the blast rocked the deserted factory neighborhood.

"They were all coming down the street, some were still smoldering, and they were crying out, 'Help me! Help me!'" said the lieutenant, who likened the sight to "television film of napalm victims in Vietnam."

Clothes Burned Off
"Their clothes were burned off and their skin was hanging down in peels," said Robert Brown, Lieut. Altman's perimeter officer who had pulled the corner fire alarm box while the lieutenant riddled for a prison van to take victims to the City Hospital Center at Elmhurst.

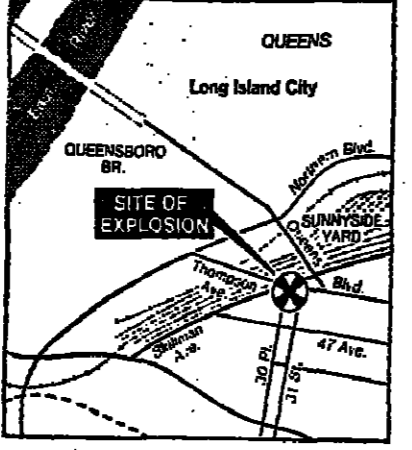
The van sped away with 13 of the injured as the first fire units were arriving, and a passing motorist picked up five others. Police Officers Robert Powers and Kevin Mahlstadt took another five in their radio car and then returned to take five more.

"It was bad," Officer Powers said. "Some were smoking when we got there, and we had to wrap them in sheets."

As ambulances, including volunteer units and an Emergency Medical Service mobile emergency room converged on the scene, the victims were taken to five hospitals, primarily Elmhurst, which quickly activated its standby disaster alert.

"I was in the room when they started coming in," said Ken Spiegelman, a third-year medical student at Mount Sinai who was helping out in the emergency room. "They just kept rolling in—some walking, some in wheel chairs, some on stretchers."

Victims' Treatment
Mr. Spiegelman telephoned two classmates, Elliot Rosenstein and Anne McBride, who said she had heard the victims' screams over the phone.



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week, but the slides didn't prepare me for this," said Mr. Spiegelman, who quickly joined what amounted to a production line of emergency care.

Following the triage screening to determine the most severe cases, the victims were checked for breathing, injected with morphine, cleaned with a saline solution, given intravenous feedings to replace depleted bodily fluids and covered with a soothing antibiotic cream, which was quickly depleted.

With the corridors of the emergency-room area jammed with stretchers, officials of the Emergency Medical Service made plans to transfer most of the serious cases to hospitals with special burn-care units, none of which is in Queens.

By 7:30 A.M., ambulances were loaded with patients for Jacoby Hospital in the Bronx and Harlem Hospital in Manhattan, both of which have burn-care units.

Soon other victims were on their way to hospitals on Long Island and in New Jersey. Five were taken to La Guardia Airport and flown by Army helicopter to the burn center at the Crozier-Chester Hospital in suburban Philadelphia.

Victims Transferred
While medical officials organized the emergency care—and decried the city's lack of adequate burn-care facilities—other officials were burning the factory for indications of what had caused the blast.

"We just know it was very powerful," said Deputy Chief Joseph Galvin of the 11th Fire Division, who pointed out that some of the factory's huge casement windows had been blown out while others

had been sucked inside. "There was a tremendous vacuum," he said.

Although the blast blew out windows on all floors, a company official said that extensive damage had been confined to a small area on the fourth floor.

Evidence of the force of the blast was strewn about the factory, which occupies the entire block between Thomson and 47th Avenues, and 30th Place and 31st Street.

The blast occurred on the 31st Street side, near 47th Avenue, and the street was filled with machinery parts, boxes, masonry, and thousands of pieces of "Freshen-Up" chewing gum—the liquid-filled gum that was being manufactured where the blast occurred.

A large metal file cabinet had crushed a car parked at the curb, and a station wagon parked at the center loading dock area was also damaged. Guards at La Guardia Community College, across 31st Street from the factory, said the blast had knocked out several windows, severely damaged a rolling metal door and blown a wooden door off its hinges.

Lieutenant Altman found pieces of wood and stone that had struck the station correctional facility two blocks up 47th Avenue.

"When the explosion came it felt as if our building had jumped off the ground and shaken from side to side," said the lieutenant, who pointed to the Gimbel's warehouse between the prison and the factory.

"It's a good thing it didn't happen during the day," he said. Gimbel's had a warehouse sale and the block was full of people.

A company official said the factory, which has a work force of 1,600, would remain closed until safety officials cleared it for reopening—perhaps as early as today.

Noting that the explosion in the 56-year-old factory had been limited to the one area, the official said that the company expected no problems in resuming production.

Fire Levels Near Orleans Prison
NEW ORLEANS, Nov. 21 (AP)—A fire destroyed the prison building of a minimum security prison in New Orleans residential area late last night, causing heavy damage but no injuries. Guards evacuated 44 inmates as flames spread through the one-story frame structure. Firemen cut prison fences to string hoses to the building, and guards stood at each hole while the police watched nearby with shotguns.

List of Casualties In Queens Blast

Following is the list of yesterday's American Chicle Division explosion victims treated at the City Hospital Center at Elmhurst, Queens, as well as hospitals to which 27 had to be transferred for burn care:

- AGUIEKUM, Samuel, age and address unavailable, treat at Elmhurst.
- ALBINGELLI, Camillo, 28, Long Island City, La Jolla.
- BAZAN, Adriano, 29, Jackson Heights, Queens, to Harlem.
- BIAMBO, John, 29, Jackson Heights, to St. Francis in Manhattan.
- CINTROM, Rosa, 36, Manhattan, to Midlesex in New Brunswick.
- COLETTI, Monica, treated and released.
- CURRY, James, 20, Brooklyn, to St. Barnabas in Livingston, N.J.
- D'AMICO, Joseph, 28, Brooklyn, to Jacoby.
- DAVIS, Raymond, 24, Bronx, to Englewood.
- DEBONO, Joseph, 24, Queens, to Elmhurst.
- FELTY, Pedro, 30, Brooklyn, treat at Elmhurst.
- FRANCO, Joseph, 29, Astoria, to St. Francis.
- GONZALEZ, Robin, 26, Bronx, to Crozier Chester in Philadelphia.
- GRUBER, Nicholas, Brooklyn, to Jacoby.
- GROSSO, Salvatore, 28, Bronx, to Overlook.
- LAURENCE, Victor, 21, Brooklyn, to St. Francis.
- LOAGELLA, Anthony, 25, Corona, Queens, treated and released.
- LOPEZ, August, 23, Astoria, Queens, treated and released.
- MANUEL, August, 21, Brooklyn, to Midlesex.
- MARRERO, Louis, 41, Brooklyn, to Jacoby.
- MICHELINI, Albert, 29, Astoria, to St. Francis.
- MISANELLI, Albert, Manhattan, to Crozier Chester in Philadelphia.
- LOAGELLA, Anthony, 25, Corona, Queens, treated and released.
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CARTER AND SIMON WILL DISCUSS CRISIS

Continued From Page A1

man, said that the solution should insure that holders of the \$600 million in city notes who had traded them for M.A.C. securities should be treated at least as well as those who held the \$1 billion that were the subject of the lawsuit.

Arthur Richenthal, the Flushing bank's lawyer, said he had not decided yet what to ask the Court of Appeals to do about speeding repayment. But he said he would like to see the 10 clearing house banks lend the city the \$1 billion and take long-term city securities in return.

The Mayor declined to discuss the options that might be involved in a redesigned package, but he did say that he would talk with leaders of the employment systems whose purchases of municipal securities had been a major element in the current package.

Air of Panic Recalled

Last year, as the dimensions of the city's fiscal problem gradually became apparent, there was an air of near-panic and frenzied improvisation among the worried-looking men, briefcases in arm, who hurried from limousines into meetings at Gracie Mansion.

Yesterday, there was none of that.

The Mayor sat patiently behind a small table in front of the white fireplace in the Susan Wagner wing of Gracie Mansion and told a small group of reporters that the main difference between then and now was "the sympathetic and cooperative reaction we're getting from everybody."

That included the incoming Carter Administration and the outgoing Ford Administration, he said, as well as the Carey administration in Albany.

Mr. Beame said that he had talked with Governor Carey and that "we are going to work very closely together on this matter."

Now, as distinguished from the bleak and contentious days of 1975, there is a "completely different relationship," Mr. Beame said. "Everybody understands the importance of this problem—and everybody wants to help," he said.

On Saturday, Mr. Simon had let it be known that the Federal Government would continue the flow of short-term loans—another major element of last year's fiscal structure—that helped the city through the periods during the year when bills piled up faster than the revenues arrived to pay them. In their telephone chat on Saturday night, Mr. Beame said, "I expressed my appreciation for the fact that the Federal Government will continue to make the advances."

Protection to Holders Pledged

As technicians were packing their gear and reporters were strolling out after the news conference, Mr. Rohatyn walked in. He was there to attend the subsequent private meetings with Mr. Carter's man, Orrin Kramer, and with Undersecretary of the Treasury Robert Gerard.

As the main architect of the fiscal package that the Court of Appeals had upset, Mr. Rohatyn had designed the moratorium and the accompanying offer to let the noteholders exchange the paper for M.A.C. bonds.

Now that the court had ruled that notes must be paid off, someone wondered about those who had agreed to the trade.

Their interests should be protected, Mr. Rohatyn said. "I don't want those people, the people who did the right thing, to come out worse off," he said.

But there were no predictions from anyone, publicly or privately, on what might be done to comply with the Court of Appeals decision.

The court, in its 5-to-1 decision, made it clear that there would be no rush to force the city to pay the debt. The lenders were not entitled to immediate payments, the majority opinion said, if this would be "unnecessarily disruptive to the city's delicate financial and economic balance."

Further, the opinion noted that the state must be involved in the solution, stating that the "Legislature will shortly meet in regular session."

Mr. Beame offered just one suggestion about what he felt might be in the plan and two quick comments about what he felt must be ruled out.

"Two years ago," he said, "I said I believed that Federal guarantees (municipal borrowing were an important thing to have."

Would he rule out new city taxes?

"Absolutely."

Would he rule out massive new service cuts?

"Absolutely."

Mr. Beame looked natty in a maroon jacket and black slacks and he showed no signs that his hurried journey back from Israel had tired him. Only once during his news conference did he show a trace of irritation.

Mayor Defends City's Record

Someone asked if he could assure that the person who had lent money to the city would not be "stuck."

"He's not 'stuck,'" Mr. Beame said sharply. "Nobody was ever 'stuck.' New York City is going to pay all the debts."

Actually, through all the tumult and the fiscal improvisations, the moratorium that the court threw out had been the only case in which the city failed to meet an obligation to a lender; the only promises that the municipal government has been forced to break were some of those that it had negotiated with its labor unions.

The final threads in each of the patchworks along the way customarily were not stitched until some sort of a deadline arose. So part of yesterday's calm in the face of a \$1 billion problem might have stemmed from realization that the Court of Appeals decision would not require anyone to do anything until sometime next year.

Mr. Richenthal, the Flushing bank's lawyer, told a telephone caller that he had "various plans gravitating in my mind," but that before going back to the court to ask for some action he was "hopeful we could do it on a cooperative basis, with representatives of the city and the state."

He said that he was waiting to hear from government representatives.

The city government people met into the night. The first Gracie Mansion session, with Mr. Carter's man, Mr. Kramer, "went well," a mayoral spokesman said in late afternoon.

Then came the session with Undersecretary Gerard.



Guess who's taking the controlling interest of the billion-dollar corporation?

No. It's not the little brat on his great-grandfather's knee. It's his as-yet-unborn cousin (see mother-to-be, second from left) who'll keep it all in the family.

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